

CARING FOR YOUR HOLIDAY DINNER

Turkeys have been carefully cleaned and fully cooked. All side dishes are packaged in containers suitable for oven.

To Reheat:

Turkey: Oven: Remove over wrap, and place in baking pan. Cover with foil and place in preheated 375°F oven. Bake approximately 1½ - 2 hours, until internal temperature reaches 165°F. For best results, take temperature of turkey in the thickest part of the thigh. If you prefer a browner looking turkey, remove foil; turn temperature of oven up to 400°F, and cook an additional 10-15 minutes.

Ham: Reheating Instructions: Preheat conventional oven to 350°F. Remove outer wrapping from the ham and place in uncovered cooking pan. Cover with aluminum foil and bake approximately 12-15 minutes per pound. Prepare the packet of glaze according to instructions. After 1 hour, pull ham from oven and glaze outside of ham. Return to the oven and continue to cook until the internal temperature next to the bone is 135°F. **Carving Instructions:** To carve a half ham, lay ham on a cutting board or flat surface. Using a small knife, cut front spiral section away from the bone. Proceed with the remaining slices.

To Hold Hot: Turkey/Ham should remain in roaster pan covered with foil. To maintain turkey/ham temperature at 135°F internal temperature or hotter, hold turkey/ham in preheated oven at 200°F. Turkey/ham may be held about 2 hours.

Prime Rib: Oven: Remove corner off of plastic surrounding the prime rib. Drain the natural juices from the package into the roaster pan. Remove prime rib, place in roaster pan and discard outer wrap. Cover with foil leaving air between the roast and foil. Place pan with prime rib in a preheated 350°F oven. Set timer for 20 minutes. After baking, remove roast and temp the roast using a meat thermometer. Roast should temp 135°F (for medium rare). If roast does not temp at 135°F, place back in oven in 20 minute intervals until it temps at 135°F. Remove from oven and let stand for 10-20 minutes before slicing. This allows the juices to redistribute and the roast will continue to cook while resting.

Stuffing: Oven: Place foil pan in preheated 350°F oven and bake 30 to 40 minutes. **Microwave:** Place food in a microwave safe container. Cover container with plastic wrap and heat on high 12 to 15 minutes.

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To Reheat:

Gravy: For ease of opening, use kitchen shears to cut bag below the metal clip. No need to add water.

Stove Top: Pour gravy into a saucepan. Heat over medium heat while occasionally stirring until gravy is thoroughly heated. **Microwave:** Pour gravy into a microwave safe container and cover with plastic wrap. Heat on high 6 to 8 minutes stirring part way through until hot.

Mashed Potatoes: Oven: Place foil pan in pre-heated 350°F oven and bake 45 to 50 minutes.

Microwave: Place food in microwave safe container. Cover container with plastic wrap and heat on high 8 to 10 minutes.

Green Bean Casserole: We recommend oven heating for optimum product flavor and appearance.

Oven: Place foil pan in preheated 350°F oven and bake 20 minutes. Uncover and bake another 10 minutes. Add fried onions the last 5 minutes of baking.

Microwave: Place food in microwave safe container. Heat uncovered on high 8 to 10 minutes.

Garlic Green Beans: We recommend oven heating for optimum product flavor and appearance.

Oven: Place foil pan in preheated 350°F oven and bake 20 minutes. Uncover and bake another 10 minutes.

Microwave: Place food in microwave safe container. Heat uncovered on high 8 to 10 minutes.

Mac & Cheese: We recommend oven heating for optimum product flavor and appearance. **Oven:** Place foil pan in preheated 350°F oven and bake 20 minutes. Uncover and bake another 10 minutes. **Microwave:** Place food in microwave safe container. Heat uncovered on high 8 to 10 minutes.

Twice Baked Potatoes: Oven: Preheat oven to 350°F. Place foil pan in oven and bake for 30 minutes. Remove foil lid and place back in oven approx. 10 minutes until the potatoes come to a minimum temp of 165°F.

Microwave: Place food in microwave safe container. Cover container with plastic wrap and heat approx. 10-15 minutes until potatoes reach minimum internal temp of 165°F.

When reheating most items, an internal temperature of 165°F must be reached. Leftover meat should be removed from the bone and refrigerated within 2 hours of baking.

Buehler's
Fresh Foods