

REHEATING INSTRUCTIONS

HOT HORS D'OEUVRES

PAPER CHICKEN

Pre-heat oven to 325° F. Remove cover and place in oven for 7-9 minutes or until hot.

CHERRY DUCK

Pre-heat oven to 325° F. Remove cover and place in oven for 7-9 minutes or until hot. Drizzle with hazelnut syrup before serving.

CARROT PARSNIP PANCAKES

Pre-heat oven to 325° F. Remove cover and place in oven for 6-8 minutes or until hot. Remove from oven and transfer to serving plate. Dollop each pancake with a little ginger-apple chutney and cucumber sour cream.

ONE POTATO TWO

Pre-heat the oven to 325°. Remove cover and heat in oven for 8 to 10 minutes.

SOUPS

Stove top: Transfer to pot and heat on medium high heat. Bring to a boil while stirring frequently.

Microwave: Remove white plastic container from box and remove lid. Place loose plastic wrap or damp paper towel over container. Microwave on high heat for a total of 5-7 minutes. Stir after every minute.

TURKEY

Pre-heat oven to 200° F. Lift foil and pour 2 cups of water into the pan. Cover turkey with the foil and place in the oven for 30-45 minutes or until hot and an internal temperature of 165° is reached. Let rest 10 minutes before carving.

GRAVY

Stove top: Transfer to pot and heat on stovetop over medium until boiling. Stir frequently.

Microwave: Remove white plastic container from box and remove lid. Place loose plastic wrap or damp paper towel over container. Microwave on high heat for a total of 3-4 minutes. Stir after every minute.

SIDES

CORN PUDDING

Remove plastic cover and loosely recover with aluminum foil. Heat in a 325° oven for 10 minutes or until hot.

GARLIC MASHED POTATOES

Remove plastic cover and loosely recover with aluminum foil. Heat in a 325° oven for 15-20 minutes or until hot.

POTATO GRATIN/POTATO TRUFFLE CASSEROLE

Heat uncovered in 275° oven for 25-30 minutes or until hot.

TRADITIONAL STUFFING/SAUSAGE & LEEK STUFFING/SOUTHERN CORNBREAD STUFFING

Heat uncovered in 300° oven for 12 to 15 minutes or until hot.

ROASTED YAMS/BAKED BUTTERNUT SQUASH

Heat uncovered in 300° oven for 15-18 minutes or until hot.

ROASTED BRUSSELS SPROUTS

Heat in 325° oven for 10-12 minutes or until hot.

ROASTED ROOT VEGETABLES

May be served room temperature, or heat in 325° oven for 10 to 12 minutes.



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