



THANKSGIVING HEATING INSTRUCTIONS

TURKEY

COOKED & CARVED

All “Cooked & Carved” turkeys are fully cooked and need to be heated only. Bake covered at 350°F for 10 minutes at a time. Heat until it reaches your desired temperature.

BRINED TURKEY

We recommend removing the turkey from the fridge and letting stand at room temperature for at least 30 minutes before baking.

Wet Brine: Flip the turkey over every 12 hours to make sure the entire turkey is soaking in liquid. When ready to cook the turkey, pull it out of the bag and discard all liquid.

Dry Brine: Place in refrigerator uncovered (remove any plastic or foil covering). When ready to cook the turkey, remove from pan (rinse only the pan you used to dry brine the turkey if you plan on repurposing it for roasting) – do not rinse or pat dry prior to cooking.

COOKING YOUR TURKEY

Follow the link below for directions on cooking your turkey!
www.eatturkey.org/recipe/classic-oven-roasted-turkey-with-herbs/

APPETIZERS, ACCOMPANIMENTS & SOUPS

APPETIZERS

BAKED BRIE

- Keep frozen until ready to cook and eat.
- Preheat oven to 350°F.
- Place brie on greased parchment and cook for 25-35 minutes (depending on oven) or until golden.

ITALIAN SAUSAGE & PARMESAN STUFFED MUSHROOMS

- Preheat oven to 350°F.
- Heat uncovered for 5-7 minutes or until hot.

PETIT MARYLAND CRAB CAKES

- Preheat oven to 350°F.
- Heat uncovered for 3-5 minutes or until hot.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SOUPS & GRAVY

On the stovetop –

- Pour into a saucepan.
- Bring to a simmer over medium heat.
- Stir often. Do not bring to a rolling boil.

In the microwave –

- Heat soup/gravy for 2 to 3 minutes; stir halfway through.
- Handle carefully as contents will be hot. Let stand for 1 minute.

SIDES

(Includes Stuffing, Green Beans Almondine, Creamy Mashed Potatoes, Bourbon Pecan Sweet Potatoes, Marketplace Mac & Cheese, Roasted & Shaved Brussel Sprouts, Loaded Cauliflower Mash, Cranberry & Butternut Hash)

In the oven (recommended) –

- Preheat oven to 350°F.
- Bring to room temperature on countertop.
- Remove the top and cover with foil.
- Heat for 10 to 15 minutes (Entrée size), 15 to 25 minutes (Family size), and 20 to 30 minutes (1/2 Tray) or until hot.

For Maple Glazed Root Vegetables:

In the oven (recommended) –

- Preheat oven to 350°F.
- Bring to room temperature on countertop.
- Remove the top and cover with foil.
- Heat for 15 to 20 minutes (Entrée size), 25 to 30 minutes (Family size), and 30 to 35 minutes (1/2 Tray) or until hot.