

# Holiday Dinner

## Handling and Heating Instructions

*For safe handling, please keep all items refrigerated until ready to cook.*

### Pre-Cooked Smoked Whole Turkey Breast (Classic)

This turkey is fully cooked and ready to serve. **To Serve Hot:** Remove plastic wrap. **Do not stuff.** Cover with foil and place in preheated 375°F oven. Bake approximately 1.5-2 hours, or until internal temperature reaches 165°F. For best results, take temperature of turkey in the thickest part of the breast. If you prefer a browner looking turkey, remove foil; turn temperature of oven up to 400°F, and cook an additional 10-15 minutes. *Serve immediately.*

### Pre-Cooked Turkey (Basic & Deluxe)

This turkey is fully cooked and ready to serve. **To Serve Hot:** Remove plastic wrap. **Do not stuff.** Cover with foil and place in preheated 375°F oven. Bake approximately 1.5-2 hours, or until internal temperature reaches 165°F. For best results, take temperature of turkey in the thickest part of the breast. If you prefer a browner looking turkey, remove foil; turn temperature of oven up to 400°F and cook an additional 10-15 minutes. *Serve immediately.*

## Holiday Dinner Accompaniments

**Follow All Instructions for Microwave Reheating.**

**Note:** As ovens vary, so will cooking times. Times given are approximate. To ensure proper heating, use a food thermometer.

### Classic Meal Sides

**Conventional Oven:** Place contents in oven safe container; Pre-heat oven to 375°F and bake for 30 minutes or until it reaches an internal temp of 140°F. *Serve immediately.*

**Microwave Oven:** Remove from container; place in microwave safe dish, heat at ½ power for 5-8 minutes, stirring ½ way, or until an internal temp of 140°F and internal temp of 165°F for the gravy. *Serve immediately.*

### Old Fashioned Bread Stuffing

**Conventional Oven:** Heat oven to 375°F. Place in oven safe container. Bake 50-55 minutes or until heated to 140°F. *Serve immediately.*

**Microwave Oven:** Remove from container; place in microwave safe container. Microwave on HIGH (100% power) 15-18 minutes, or until heated to 140°F. Rotate and stir after 6 minutes. *Serve immediately.*

### Green Bean Casserole

**Conventional Oven:** Heat oven to 375°F. Place in oven safe container. Bake 50-55 minutes; stir. Top with desired amount of French fried onions and bake, uncovered, an additional 10 minutes, or until heated to 140°F. *Serve immediately.*

**Microwave Oven:** Remove from container; place in microwave safe container. Microwave on HIGH (100% power) 15-18 minutes. After 6 minutes remove covering, rotate and stir. Return and cook an additional 4 minutes. Add desired amount of French fried onions. Return to microwave and heat an additional 1-2 minutes, or until heated to 140°F. *Serve immediately.*

**Please note: French fried onions will soften and lose their crispness in the microwave.**

## Mashed Potatoes

**Conventional Oven:** Heat oven to 375°F. Place in oven safe container. Bake 50-55 minutes or until heated to 140°F. *Serve immediately.*

**Microwave Oven:** Remove from container; place in microwave safe container. Microwave on HIGH (100% power) 15-18 minutes, or until heated to 140°F. Rotate and stir after 6 minutes. *Serve immediately.*

## Apricot Glazed Sweet Potatoes

**Conventional Oven:** Heat oven to 375°F. Place in oven safe container. Sprinkle the crumble topping over the top evenly on the potatoes. Cover with foil to prevent glaze from burning. Bake 50-55 minutes. Remove foil; bake an additional 5-10 minutes, or until heated to 140°F. *Serve immediately.*

**Microwave Oven:** Remove from container; place in microwave safe container. Sprinkle the crumble topping over the top evenly on the potatoes. Microwave on HIGH (100% power) 15-18 minutes, or until heated to 140°F. Rotate after 6 minutes. *Serve immediately.*

**PLEASE NOTE:** *The sweet potatoes are topped with a brown sugar topping which will become soft, instead of crunchy, when using the microwave.*

## Turkey Gravy

**Conventional Oven:** Remove from container and pour gravy into sauce pan, heat on stove top. Slowly heat and stir 40-45 minutes, or until heated to 140°F. *Serve immediately.*

**Microwave Oven:** Pour gravy into microwave safe container; loosely cover with microwave safe lid. Microwave HIGH (100% power) 8-10 minutes, or until heated to 140°F, rotating and stirring every 2 minutes. *Serve immediately.*

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