

THANKSGIVING

Storing

Oven Heating:

Turkey, Ham, Stuffing, Mac & Cheese & Casseroles

Preheat an oven to 325°F.

All Thanksgiving items should be stored covered in the refrigerator.

Please bring to room temperature (about 30 minutes) before reheating.

Transfer to warm oven and heat covered until steaming hot.

Occasionally move or stir food if you can (not green beans or mac & cheese) then cover continue cooking.

For the last 5-10 minutes uncover to crisp up the top if desired.

It will take about 30 – 60 minutes to warm up.

Containers

Microwave Reheating Mashed Potatoes & Gravy

All of the Thanksgiving items can be microwaved if you prefer.

But you <u>must first</u> transfer food from foil containers to microwave safe containers.

To transfer the casseroles to microwave safe dishes – loosen the sides and then flip over into a microwavable casserole dish.

Transfer to a microwave-safe dish or reheat in plastic container.

Microwave in 1-2 minute increments. Stir occasionally to distribute the heat.

Gravy can also be warmed up on the stove in a small saucepan.