



Thanksgiving Meal Reheating & Cooking Instructions

Turkey:

Oven Directions: Place in a baking dish, cover with 1 cup of chicken or turkey broth or water and place in preheated oven at 300 degrees for 30-40 min. Using a meat thermometer, temp should read 140 degrees. Times will vary depending on the amount of meat.

Microwave Directions: Cover meat with 1/3 cup of broth or water. Microwave for 4 Minutes based on the amount of meat or until temperature reaches 140 degrees.

Mashed Potatoes:

Oven Directions: Place in a baking dish, Keep covered in 300-degree oven for 20-30 min. Stir. Temp should reach 140 degrees, may need an additional 10-15 Min. Add Butter & Milk to taste.

Microwave Directions: Keep the dish covered while placing in the microwave for 3-5 Minutes, temp. should read 140 degrees. Add Butter & Milk to taste.

Chicken Dressing:

Oven Directions: Place in a baking dish, Add 1/2 Cup of chicken or turkey broth (if desired). Keep covered in oven at 300 degrees for 20-25 min. Using a thermometer, temp should read 140 degrees. Times will vary depending on the amount of dressing.

Microwave Directions: Add 1/4 Cup of chicken or turkey broth (optional). Microwave for 4 Minutes based on the amount of meat or until temperature reaches 140 degrees.

Vegetables & Gravy:

Stove Top Directions: Heat in a saucepan on top of the stove, until it starts to boil, stirring often. May add additional ¼ cup water if desired.

Microwave Directions: Keep covered in microwaveable dish, Heat for 3-4 Minutes, until temperature reaches 140 degrees.

Bread/ Dinner Rolls:

Directions: Remove bread tie and place in microwave for around 1 minute or until warm.



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Thank you!



The Blue Gate Family sends you warm wishes from our hearts and homes to yours for a very Happy Thanksgiving! May this day be a beautiful reminder of the wonderful things in life.

