

# Holiday Reheating Instructions

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## WHOLE FRIED TURKEY

Cover with aluminum foil and place in pre-heated oven at 350° for 55- 60 min. Time may vary slightly depending on your oven.  
(Optional: Add 1 cup of broth or water and 1 stick of margarine to the turkey container prior to heating)

## TURKEY BREAST

Same instructions as the Whole Fried Turkey, just reduce time to 10-15 minutes until internal temperature reaches 160°

## HONEY HAM

Cover with aluminum foil and place in preheated oven at 350° for 55-60 min. Internal temperature should exceed 160°

## TURKEY GRAVY

In a separate saucepan, heat gravy until it reaches a rolling boil, approx. 5 min. Stir constantly to prevent sticking. Remove from heat and serve.

## CORNBREAD OR OYSTER DRESSING

Heat uncovered in pre-heated oven at 350° for 40 min. or until dressing reaches 140°

## MASHED SWEET OR BUTTERCREAM POTATOES

Cover with aluminum foil. Heat for 23 min. in oven pre-heated at 350°

## SMOTHERED HAM & BACON GREEN BEANS OR MAC AND CHEESE

Cover with aluminum foil.  
Heat for 20 min. in oven-preheated at 350°

## CAJUN CORN MAQUE CHOUX

Cover with aluminum foil. Heat for 15 min. in oven pre-heated at 350°

## BISCUITS

Heat uncovered in pre-heated oven at 350° for 5 min. Serve with butter

**TIMES MAY VARY SLIGHTLY DEPENDING ON YOUR OVEN.** Proper side item reheating temperature is 140 degrees. Our Cajun Fried Turkeys are fried in a soy/peanut oil blend. We cannot be held responsible for any issues resulting from food allergies.

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**