



HOLIDAY REHEAT INSTRUCTIONS



SLICED TURKEY

- Preheat Oven to 350F
- Bake for 30-45 mins.

CORNBREAD DRESSING

- Preheat Oven to 325F
- Remove lid.
- Place Cornbread Dressing on cookie sheet & place in center of oven.
- Bake approximate 30 minutes.
- Remove heated Cornbread Dressing from the oven on cookie sheet, NEVER by the edges of the pan.
- Serve warm.

SWEET POTATO SOUFFLE

- Preheat Oven to 400F or Convection Oven to 375F
- Loosen lid.
- Bake Souffle for 35 to 45 minutes.
- Remove lid and bake another 15 to 25 mins or until topping is crispy, but not burned.
- Serve warm.

GREEN BEAN CASSEROLE

- Preheat Oven to 325F
- Remove lid.
- Place Green Bean Casserole on cookie sheet & place in center of oven.
- Bake approximate 20 minutes.
- Remove heated Green Bean Casserole from the oven on cookie sheet, NEVER by the edges of the pan.
- Serve warm.

SOUTHERN PECAN PIE

- Preheat Oven to 325F.
- Place pie in center of oven for 15minutes.
- Serve warm.

PEACH COBBLER

- Preheat Oven to 350F.
- Remove lid.
- Place frozen cobbler on cookie sheet and place in center of oven.
- Bake approximately 60 to 75 minutes (or until crust is golden- brown). Convection oven, 325F – 45 to 60 minutes.
- Remove baked cobbler from oven on cookie sheet, NEVER by the edges of the pan.
- Serve warm.

HONEY & JALAPENO CORNBREAD

- Slice into individual pieces.
- Microwave until hot and serve warm.

BREAD PUDDING

- Slice into individual pieces.
- Microwave until hot and serve warm.

DIRTY RICE & JAMBALAYA

Warm up in Microwave, until hot.

GUMBO & RED BEANS

Warm up on Stove Top, medium heat, stir occasionally, until hot.

WHITE RICE

Heat in Microwave.

TUR-DUC-KEN

Keep product frozen until ready to use.

Remove from box, place in a pan and thaw in the refrigerator approximately 3 1/2 days prior to cooking. Remove plastic bag and place completely thawed bird, breast side up or string side down, in a greased roasting pan, making sure the bird does not touch the sides. The legs and wings cook faster so place foil over these areas, and then loosely cover the entire bird with a tent of aluminum foil. The foil should not be tucked in, just tented over the entire bird. Preheat oven to 350°. Bake approximately 3 1/2 to 4 hours or until the skin is golden brown in color, basting with butter occasionally. The internal temperature should reach 165 degrees F.

Remove from oven and discard the foil. Allow the tur-duc-ken to firm up before transferring and carving by letting it rest approximately 45 minutes to 1 hour. The inside will remain hot.

Transfer to a serving platter, supporting the back of the bird. The string is all that holds the tur-duc-ken together so be careful with the transfer. After transferring, remove string and wings to facilitate carving. Cut in half vertically from the neck to the leg area and carve horizontally the individual slices. Sometimes the leg area will split but this will not affect the taste. If this should happen, place parsley around this area to make a nicer presentation. Enjoy!