



## **Thank You for Choosing Fresh Eats!**

**We are delighted to be part of your Thanksgiving celebration. Below, you'll find reheating instructions for our standard Thanksgiving menu, organized by cook time to help you plan your prep accordingly.**

**Please note: Every oven operates differently, and frequent opening of the oven door can lower the temperature, potentially extending the cook times. For best results, monitor dishes closely and ensure all items reach an internal temperature of 165°F before serving.**

**Happy Thanksgiving from our family to yours!**

## **Estimated Cook Time 2 – 5 Hours**

### **12 – 14-pound Turkey**

Preheat oven to 325°F. Remove saran wrap. Place 3 cups of water in bottom of roast pan. Cover with foil. Heat between 2 – 2.5 hours. Remove foil, heat an additional 15 - 20 minutes or until an internal temperature of 165 degrees is reached.

### **18 – 20-pound Turkey**

Preheat oven to 325°F. Remove saran wrap. Place 3 cups of water in bottom of roast pan. Cover with foil. Heat between 3 – 3.5 hours. Remove foil, heat an additional 15 - 20 minutes or until an internal temperature of 165 degrees is reached.

### **28 – 30-pound Turkey**

Preheat oven to 325°F. Remove saran wrap. Place 3 cups of water in bottom of roast pan. Cover with foil. Heat between 4.5 – 5 hours. Remove foil, heat an additional 15 - 20 minutes or until an internal temperature of 165 degrees is reached.

### *Cooked Turkey Reheating Pro Tips:*

*1 - Remove your turkey from the fridge 1- 1.5 hours before placing it in the oven to remove chill and bring it to room temperature. If you heat the turkey right from the fridge, the meat will become dry.*

*2 - Melt a couple sticks of butter and brush your turkey with melted butter once before covering and then again after uncovering to help retain moisture and crisp the skin and achieve a beautiful golden-brown color.*

*3 – Low and slow is the key to successfully reheating a turkey and keeping it moist.*

## **Estimated Cook Time 50–60 Minutes**

### **Whipped Turnip**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Place pan on a baking sheet to avoid any spillage and heat in oven for 50–60 minutes or until an internal temperature of 165°F is reached. Remove from oven and stir before serving.

### **Buttery Whipped Potatoes**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Place pan on a baking sheet to avoid any spillage and heat in oven for 50–60 minutes or until an internal temperature of 165°F is reached. Remove from oven and stir before serving.

### **Asiago Whipped Potatoes**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Place pan on a baking sheet to avoid any spillage and heat in oven for 50–60 minutes or until an internal temperature of 165°F is reached. Remove from oven and stir before serving.

### **Whipped Butternut Squash**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Place pan on a baking sheet to avoid any spillage and heat in oven for 50–60 minutes or until an internal temperature of 165°F is reached. Remove from oven and stir before serving.

### **Whipped Red Bliss Potatoes with Caramelized Onions**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Place pan on a baking sheet to avoid any spillage and heat in oven for 50–60 minutes or until an internal temperature of 165°F is reached. Remove from oven and stir before serving.

### **All Dressings – Apple Cornbread, Bread, Gluten-Free, Meat, and Sausage, Apple, Cranberry Dressing**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Place wrapped pan on a baking sheet to avoid any spillage. Heat for 30 minutes covered. Remove from oven and uncover pan. Heat uncovered for additional 30 minutes or until an internal temperature of 165°F is reached. Stir before serving.

## **Estimated Cook Time 45–50 Minutes**

### **Forest Mushroom Bread Pudding**

Preheat oven to 350°F. Remove saran wrap. Place pan unwrapped on a baking sheet to avoid any spillage. Heat for 45–50 minutes or until an internal temperature of 165°F is reached.

## **Estimated Cook Time 35–45 Minutes**

### **Oyster Dressing**

Preheat oven to 350°F. Remove Saran wrap. Place pan unwrapped on a baking sheet to avoid any spillage. Heat for 35–45 minutes or until an internal temperature of 165°F is reached.

### **Sweet Potato Casserole (*Contains Nuts*)**

Preheat oven to 350°F. Remove saran wrap. Place pan unwrapped on a baking sheet pan to avoid any spillage. Heat for 35–40 minutes uncovered or until an internal temperature of 165°F is reached. Stir sweet potatoes. Top with pecan streusel topping and marshmallows and heat for an additional 5- 10 minutes until melted and marshmallows are slightly toasted.

### **Butternut Squash with Apples and Raisins (*Contains nuts*)**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Place pan in oven and heat for 30 minutes. Remove from oven, remove foil, stir, and heat for an additional 10 minutes to toast the nuts and get some color or until an internal temp of 165°F is reached.

### **Mac and Cheese**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Place pan on baking sheet to avoid any spillage. Heat in oven for 30 minutes. Remove from oven, remove foil stir and top with crumbs. Place uncovered back in the oven for an additional 10-15 minutes until crumbs are toasted and an internal temp of 165°F is reached.

### **Balsamic Glazed Baby Onions**

Preheat oven to 350°F. Remove Saran wrap. Wrap pan over the top with foil. Place pan on baking sheet and heat in oven for 30 minutes. Remove from oven and remove foil. Heat uncovered for an additional 10 minutes or until and internal temp of 165°F is reached.

### **Caramelized Onion Crusted Tenderloin**

The tenderloin will be seared and topped with caramelized onion, but will need to be cooked to desired internal temperature. Preheat oven to 350°F. Remove saran wrap. Place tenderloin in oven uncovered. Rare 30-35 minutes, 125-degree internal temperature. Medium 35-40 minutes 135-degrees internal temp. Well done 40-45 minutes, 145-degree internal temperature. Cooking times vary depending on oven. Allow tenderloin to rest for 10 minutes before slicing.

### **Estimated Cook Time 25–30 Minutes**

#### **Tri-Color Roasted Carrots with Honey Butter**

Preheat oven to 350°F. Remove saran wrap. Place pan unwrapped in oven and heat for 25–30 minutes. Remove from oven and toss with honey thyme glaze. Place back into oven uncovered for an additional 5–10 minutes or until an internal temperature of 165°F is reached.

#### **Roasted Autumn Vegetables**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Heat in oven covered for 15 minutes. Remove from oven, remove foil, stir, and heat uncovered for an additional 15 minutes or until an internal temperature of 165°F is reached. Stir in chopped parsley and serve.

### **Estimated Cook Time 10–15 Minutes**

#### **Asparagus with Lemon Zest and Olive Oil**

Preheat oven to 350°F. Remove saran wrap. Place pan uncovered into oven and heat for 10–15 minutes until desired firmness is reached.

#### **Haricot Verts with Shallot Butter**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Place pan in oven and heat for 10–15 minutes. Remove from oven remove foil, stir, and place back in oven for additional 5 minutes or until desired firmness is reached.

#### **Haricot Verts with Shaved Parmesan Cheese**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Place pan in oven and heat for 10–15 minutes. Remove from oven, remove foil and stir, sprinkle shaved parmesan over top, and place back in oven for additional 5 minutes or until desired firmness is reached and cheese is melted.

#### **Sugar Snap Peas with Red and Yellow Peppers**

Preheat oven to 350°F. Remove saran wrap. Wrap pan with foil over the top. Heat in oven for 10–15 minutes or until desired firmness is achieved.

#### **Turkey Gravy/ Champagne Gravy/ Red Wine Pan Sauce**

Place in sauce pan. Heat on stove top on low flame stirring very frequently so that it does not burn. Heat until it reaches 165°F.

**Storage/ Refrigeration Tips:**

Parker House Rolls, Corn Madelines, Pecan Sticky Buns and Pecan Pie do not require refrigeration and can be safely held at room temperature for 2-3 days.

All other pies should be refrigerated.

All food that requires reheating needs to be refrigerated until it is cooked.

Butter and Cranberry Sauces should also be held in refrigeration until they are consumed.