



# HEATING INSTRUCTIONS

## OVEN

### Accompaniments

**Cranberry Pecan Relish:** Keep cranberry pecan relish refrigerated, serve chilled.

**Homestyle Gravy:** Heat on stovetop at low heat and stir often so that it doesn't burn. Heat until internal temperature reaches 165 degrees.

### Vegetables and Sides

**Garlic Roasted Asparagus:** Use an oven safe dish and place in 375-degree oven. Check after 15 minutes. If not yet heated through, continue to cook and check in two minute increments until done. Heat until internal temperature reaches 165 degrees.

**Baked Potato Casserole, Sweet Potato Casserole, Broccoli Rice & Cheese Casserole, Creamy Mashed Potatoes:** Use an oven safe dish and place in 375-degree oven. Check after 20 minutes. If not yet heated through, continue to cook and check in two-minute increments until done. Heat until internal temperature reaches 165 degrees.

**Green Bean Casserole:** Use an oven safe dish and place in 375-degree oven. Check after 15 minutes. If not yet heated through, continue to cook and check in two minute increments until done. Heat until internal temperature reaches 165 degrees.

**Cornbread Dressing:** Use an oven safe dish and place in 375-degree oven. Check after 15 minutes. If not yet heated through, continue to cook and check in two-minute increments until done. Heat until internal temperature reaches 165 degrees.

### Meat

**Whole Turkey:** Use an oven safe dish and place in 325-degree oven. Check after 60 minutes. Internal temperature should be 130-140 when bird is heated through.

**Spiral Glazed Ham:** Use an oven safe dish and place in 325-degree oven. Check after 40 minutes. Internal temperature should be 130-140 when ham is heated through.

**Smoked Brisket:** Preheat oven to 375°F. Remove brisket from package and place in oven safe pan with 1/4 cup of water. Cover pan tightly with foil. Place pan on center rack of oven and heat for 13 - 15 minutes per pound. Remove from oven and let stand for 10 minutes prior to serving.

**Prime Rib:** Pre-heat oven to 275 degrees. Open protective cooking bag and place the prime rib and its juices in a large pan with at least 2 inch sides. Cover the pan with aluminum foil. Warm the prime rib at 2-3 hours or until the center reaches an internal temperature of 100-105 degrees F maximum. Increase oven temperature to 425 degrees F. Remove foil from the prime rib and baste with its juices. Return prime rib to the oven and heat for an addition 3-5 minutes maximum.

## MICROWAVE

### Accompaniments

**Cranberry Pecan Relish:** Keep cranberry pecan relish refrigerated, serve chilled.

**Homestyle Gravy:** Remove lid. Heat 3 minutes, stir. Heat an additional two to three minutes or until hot. Stir, let stand two minutes before serving.

### Vegetables and Starches

**Garlic Roasted Asparagus:** Remove lid. Heat 3 minutes, stir. Heat an additional two or three minutes or until hot. Stir, let stand two minutes before serving.

**Baked Potato Casserole, Sweet Potato Casserole, Broccoli Rice & Cheese Casserole, Creamy Mashed Potatoes:** Remove lid. Heat 3 minutes, stir. Heat an additional two to three minutes or until hot. Stir, let stand two minutes before serving.

**Green Bean Casserole:** Remove lid. Heat 3 minutes, stir. Heat an additional two to three minutes or until hot. Stir, let stand two minutes before serving.

**Cornbread Dressing:** Remove lid. Heat 3 minutes, stir. Heat an additional two to three minutes or until hot. Stir, let stand two minutes before serving.

Reasor's