



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.

Turkey Breast: 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.

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.

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