

Reheating Instructions

FINAL TOUCHES FOR YOUR EASTER MEAL & SIDES



FULLY COOKED WARM & SERVE TURKEYS

OVEN ONLY: Preheat the oven to 350°F. Pour about 1 cup of water into the bottom of a roasting pan. Leave turkey in the cooking bag and place in the roasting pan. Bake turkey until the interior reaches a desired temperature (about 165°F when a thermometer is inserted into the thigh. Plan to heat for about 2 to 2.5 hours.) Remove from the oven, let stand at room temperature for 20 minutes before carving.

FULLY COOKED WARM & SERVE TURKEY BREASTS

OVEN ONLY: Preheat the oven to 350°F. Remove foil. If using oven-ready bag, place in preheated oven. For a crispier skin, remove turkey from cooking bag and place on a rack in a roasting pan. Place the covered turkey breast in the oven and heat until an internal temperature of 165°F has been reached.

BUSCH'S SPIRAL SLICED HAM OR DEARBORN SPIRAL SLICED HAM

OVEN ONLY: Preheat oven to 350°F. Leave foil wrapper on ham and place in an oven-proof pan. Place in oven and allow 7–8 minutes of cooking time per pound, or until an internal temperature of 165°F has been reached.

SIDES & VEGGIES

OVEN: All side dishes are in oven-friendly containers. If reheating in the oven, always remove the plastic top. Heat oven to 350°F. Heat uncovered for 15–20 minutes or until the internal temperature reaches 165°F. Microwave: Place the top of the container loosely on the package and microwave on high for 4 minutes. Stir to heat evenly. Return to the microwave, uncovered, for an additional 2–3 minutes or until the internal temperature reaches 165°F.

STUFFING & POTATOES

OVEN: All side dishes are in oven-friendly containers. If reheating in the oven, always remove the plastic top. Heat oven to 350°F. Heat uncovered for 20–25 minutes or until the internal temperature reaches 165°F. MICROWAVE: Place the top of the container loosely on the package and microwave on high for 4 minutes. Stir to heat evenly. Return to the microwave, uncovered, for an additional 2–3 minutes or until the internal temperature reaches 165°F.

GRAVY

STOVE TOP: Pour into a saucepan and heat over low heat, stirring frequently until gravy begins to simmer.