



Gravy & Sauce

<p>Roasted Turkey Gravy</p> <ol style="list-style-type: none"> 1. Transfer the gravy into a sauce pot. 2. Reheat over medium-low heat. 3. Occasionally stir, to prevent scorching, until the gravy is thoroughly heated. <p><u>Reheat:</u> Heat until the internal temp is 165° F</p>	<p>Traditional Cranberry Sauce</p> <ol style="list-style-type: none"> 1. Store in refrigeration only. 2. Serve <i>either</i> chilled or at room temperature.
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Dressings

<p>Sausage and Sage Dressing</p> <ol style="list-style-type: none"> 1. Remove from refrigeration and place pan on counter for one hour before reheating. 2. Leave <u>lid on</u> & place in a 325° F oven. 3. Reheat for 40-50 minutes, then remove the lid and reheat 10 more minutes or until the center becomes hot. <p><u>Reheat:</u> Heat until the internal temp is 165° F</p>	<p>Country Herb Dressing</p> <ol style="list-style-type: none"> 1. Remove from refrigeration and place pan on counter for one hour before reheating. 2. Leave <u>lid on</u> & place in a 325° F oven. 3. Reheat for 40-50 minutes, then remove the lid and reheat 10 more minutes or until the center becomes hot.
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Traditional Sides

<p>Classic Yukon Gold Mashed Potatoes</p> <ol style="list-style-type: none"> 1. Remove from refrigeration and place pan on counter for one hour before reheating. 2. Preheat oven to 325° F 3. Keep lid on and reheat in the oven for 40-50 minutes or until center becomes hot. <p><u>Reheat:</u> Heat until the internal temp is 165° F</p>	<p>Sweet Potato Casserole</p> <ol style="list-style-type: none"> 1. Remove from refrigeration and place pan on counter for one hour before reheating. 2. Leave <u>lid on</u> & place in a 325° F oven. 3. Reheat for 40-50 minutes, then remove the lid and reheat 10 more minutes or until the center becomes hot. <p><u>Reheat:</u> Heat until the internal temp is 165° F</p>
<p>Sauté of Fall Vegetables</p> <ol style="list-style-type: none"> 1. Remove from refrigeration and place pan on counter for one hour before reheating. 2. Preheat oven to 325° F 3. Keep lid on and reheat in the oven for 10-20 minutes or until center becomes hot. 	<p>French Green Beans Almondine</p> <ol style="list-style-type: none"> 1. Remove from refrigeration and place pan on counter for one hour before reheating. 2. Preheat oven to 325° F 3. Keep lid on and reheat in the oven for 10-20 minutes or until center becomes hot.

Bakery

<p>Assorted Rolls</p> <ol style="list-style-type: none">1. Store in a cool dry place, but <u>do not</u> refrigerate.2. <u>Optional</u>: To warm, place rolls in a preheated 325°F oven for 3 - 5 minutes. Then serve warm.	
<p>Key Lime Pie</p> <ol style="list-style-type: none">1. Store in refrigeration only.2. To slice, first warm the knife blade in hot tap water and wipe dry.3. Next, cut and serve immediately.	<p>Pumpkin Pie</p> <ol style="list-style-type: none">1. Store in refrigeration.2. Refrigeration is not necessary if consumed within 48 hours.
<p>Pecan Pie</p> <ol style="list-style-type: none">1. Store in refrigeration.2. <u>Optional</u>: To warm, place pie on a baking sheet and bake in a preheated 325°F oven for 12 - 15 minutes or until the center is warm.	<p>Apple Pie</p> <ol style="list-style-type: none">1. Store in refrigeration.2. <u>Optional</u>: To warm, place pie on a baking sheet and bake in a preheated 325°F oven for 10 - 15 minutes or until the center is warm.

Individual Thanksgiving Dinner

<p>Individual Thanksgiving Meal</p> <ol style="list-style-type: none">1. <u>Remove</u> lid and the small cups of Cranberry Sauce and Gravy (to heat and add separately later).2. Cover with a paper towel.3. Use Reheat button or heat at 50% Power for approximately 4 minutes.4. Check that it is hot. Reheat longer if necessary. <p>Caution: HOT</p> <p><u>Reheat</u>: Heat until the internal temp is 165 F</p>
