

Heating Instructions

A Quick Note

There are many ways to reheat things effectively. This page contains instructions of ways that have worked for us and think they will work for you too. The goal is to reheat things in a way that brings them as close as you can to the way they were meant to be consumed which will involve an oven, a couple pots and pans and most likely your microwave. All of these products will also be just fine in a microwave if you have limitations.

Cooked Turkey

Ideal: Preheat oven to 350 degrees. Place turkey pieces onto cooling rack lined sheet pan and cover with foil. Pour about ½ C worth of water or chicken stock into pan so that some liquid is resting beneath the turkey, this will help keep it moist. Bake turkey parts covered in foil until an internal temperature of 150 degrees has been reached. Remove foil (so skin has a chance to crisp up again) and continue to cook until internal temperature of 160 degrees has been reached. Let rest for a few minutes, slice and serve.

Tip: Feel free to slice turkey parts before heating to save a little time. Things might dry out slightly but we've found this can be a good way to speed things up.

Mashed Potatoes

Ideal: In a high-walled sauce pan or stock pot, add ¼ C milk and ½ T butter per 1 lb of mashed potatoes and bring the mixture to a gentle simmer on medium-low. Gently add mashed potatoes and stir frequently until heated through, add more milk or butter to your liking.

This is a good one to do first because you can cover the pan with foil and it will stay hot for quite awhile.

Slow-roasted Yam's

This one is whatever is easiest for you. We think these come out fine in the microwave but another option would be to place into a baking dish, cover with foil and bake in a 350 preheated oven until internal temperature of 140 degrees has been reached. 20-40 minutes depending on quantity.

Stuffing's

Place into baking dish and bake uncovered in a preheated 350 degree oven until internal temperature of 140 degrees has been reached. Approximately 20-40 minutes depending on quantity. Cover with foil when done to keep hot if you need to prepare other things, this will keep its heat awhile.

Brussels Sprouts & Squash

Spray sheet pan with a little cooking spray, place vegetables separately or combined (they work well together and are kind of pretty) onto sheet pan and roast in 350 degree preheated oven until heated through. 15-40 minutes depending on quantity.

Gravy

Gently heat in saucepan over medium-low heat, whisking until gentle simmer. Turn off and serve.