

Thanksgiving DINNER

This dinner contains all fresh products and should be served within two days of purchase to guarantee freshness. Keep refrigerated until ready to heat and serve.

Reheating Instructions

TURKEY DINNER #1

Serves 8-10

TURKEY

Turkey is fully cooked and ready to eat. Reheating instructions are for a completely thawed turkey. The meat and juices may be slightly pink in color due to the baking process. It is not a sign of undercooked meat. Remove outer and inner bags, placing turkey and juices in a large roasting pan. Do not stuff. Reheat whole turkey in a preheated 350°F oven for 1.5-2 hours to an internal temperature of 145°F.

MASHED POTATOES

To Heat in Oven: Remove plastic lid from container. Cover with foil. Heat in a preheated 350°F oven for 70-75 minutes to an internal temperature of 165°F and potatoes are thoroughly heated.

SWEET POTATOES

To Heat in Oven: Remove plastic lid from container. Cover with foil. Heat in a preheated 350°F oven for 70-75 minutes to an internal temperature of 165°F and sweet potatoes are thoroughly heated.

GREEN BEAN CASSEROLE

To Heat in Oven: Remove plastic lid from container. Cover with foil. Heat in a preheated 350°F oven 30 minutes. Uncover and heat an additional 15-20 minutes to reach an internal temperature of 165°F and crisp the onions.

SAGE STUFFING

To Heat in Oven: Remove plastic lid from container. Cover with foil. Heat in a preheated 350°F oven for 70-75 minutes to an internal temperature of 165°F and stuffing is thoroughly heated.

BUTTERED CORN

To Heat in Oven: Remove plastic lid from container. Cover with foil. Heat in a preheated 350°F oven 30 minutes.

POULTRY GRAVY

Stove Top: Pour gravy into a large saucepan. Simmer over medium heat, stirring constantly until thoroughly heated.

TURKEY DINNER #2

Serves 4-6

TURKEY

Turkey is fully cooked and ready to eat. Reheating instructions are for a completely thawed turkey. The meat and juices may be slightly pink in color due to the baking process. It is not a sign of undercooked meat. Preheat oven to 325°F. The turkey breast has 2 plastic bags – Remove the outer one being careful not to cut the inner one. Wrap the turkey breast in foil, place in deep pan with 1.5 cups of water. Cook for approximately 1½ hours or until internal temp is 145°F.

MASHED POTATOES

To Heat in Oven: Remove plastic lid from container. Cover with foil. Heat in a preheated 350°F oven for 45-50 minutes to an internal temperature of 165°F and potatoes are thoroughly heated.

SWEET POTATOES

To Heat in Oven: Remove plastic lid from container. Cover with foil. Heat in a preheated 350°F oven for 45-50 minutes to an internal temperature of 165°F and sweet potatoes are thoroughly heated.

GREEN BEAN CASSEROLE

To Heat in Oven: Remove plastic lid from container. Cover with foil. Heat in a preheated 350°F oven 30 minutes. Uncover and heat an additional 15-20 minutes to reach an internal temperature of 165°F and crisp the onions.

SAGE STUFFING

To Heat in Oven: Remove plastic lid from container. Cover with foil. Heat in a preheated 350°F oven for 30-35 minutes to an internal temperature of 165°F and stuffing is thoroughly heated.

POULTRY GRAVY

Stove Top: Transfer gravy to a sauce pan, low heat, stir occasionally until hot, approx 8 min.

Refer to the reheating timeline example on the back side of this page for your meal planning schedule.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



jerryscountymarket.com



Thanksgiving DINNER

Meal Planning Schedule

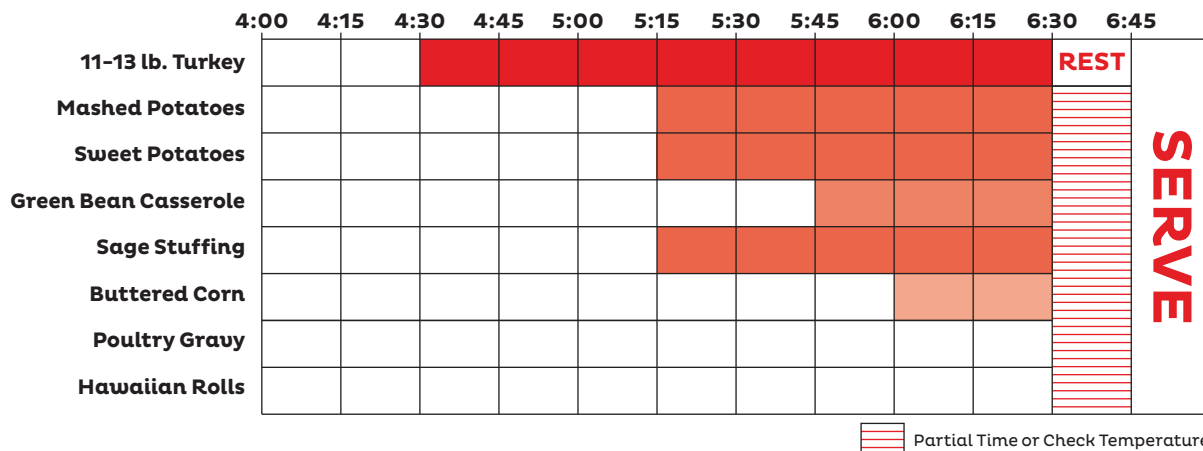
HEATING INSTRUCTIONS

Heat the oven to 350°F. Using the chart below, fill in the time slots starting on the far right with the time you would like to serve your dinner and, working to the left, fill in each time slot by the quarter hour. Simply follow the guideline on when to place the various meal components in your oven and when they will be ready to remove.

Here is an example of a meal planning schedule. In this case, we plan to serve the meal at 6:45 pm. Put the turkey in the oven at 4:30 p.m., potatoes at 5:15 p.m., etc. The shaded area indicates time the item is in the oven.

Check item temperatures periodically as consumer ovens vary.

TURKEY DINNER #1 *Serves 8-10*



TURKEY DINNER #2 *Serves 4-6*

