

TURKEY FEAST REHEATING INSTRUCTIONS

17 LB. ROAST TURKEY:

(To Be Used As A Guide Only)

1. Preheat oven to 400 degrees.
2. Unwrap foil; add 2 cups of chicken broth or water into cavity of turkey.
3. Re-wrap turkey in original foil & aluminum pan, place on cookie sheet in oven to prevent spills.
4. Reheat Turkey for 2 - 2 1/2 hours.
5. During last 1/2 hour of heating, remove foil to brown skin.

Please Note: Because ovens vary, use these times as a guide only.

For Best Results - Do not overcook turkey.

* Alternative method: Slice turkey off carcass, place in pan, and add gravy, or broth, cover with foil. Cook approximately 45 minutes to 1 hour or until hot (do not over cook).

SLICED WHITE MEAT TURKEY:

(To Be Used As A Guide Only)

1. Preheat oven to 400 degrees.
2. Place sliced turkey in oven, keeping it wrapped in foil.
3. Reheat Turkey:
Small Feast: 45-60 minutes or until hot.
Large Feast: 1 hour 25 minutes to 1 hour 40 minutes or until hot.
Additional Portions: 15 minutes per pound or until hot.

Please Note: Because ovens vary, use these times as a guide only.

For Best Results - Do not overcook turkey.

VEGETABLE AND SIDE DISHES

Microwave or oven heating instructions.

Microwave: Vent wrap, heat high.

Side Dishes for Small Feast: 3-6 minutes or until hot.

Side Dishes for Large Feast: 5-8 minutes or until hot.

Side Dishes for 17 lb. Turkey Feast: 5-8 minutes or until hot.

Oven: Preheat oven to 350 degrees, remove wrap, and heat for:

Side Dishes for Small Feast: Approx. 20 minutes or until hot.

Side Dishes for Large Feast: Approx. 30 minutes or until hot.

Side Dishes for 17 lb. Turkey Feast: Approx. 30 minutes or until hot.

Because ovens/microwaves vary, use times as a guide only. Be sure vegetables and side dishes are thoroughly heated, check for tenderness of vegetables.



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