

It's A Matter Of Taste

Thanksgiving Heating Instructions Preheat Oven for ALL Items to 350°

The following is a suggested outline of heating instructions. Please remember that there are a number of variables that may affect heating times. Please monitor the progress of all foods being re-heated.

Methods

Oven – Always at 350° and preheated. If oven is crowded you should rotate foods to ensure even heating and may also experience longer heating times.

Microwave- Best for smaller amounts of foods and delicate items such as vegetables or rice dishes.

Brie Cheese- Bake in 350° oven for small brie. 30-40 minutes for Brie wrapped in phyllo pastry and is golden and cheese is soft and swollen.

Mashed Potatoes- Microwave to heat thru. Large quantities may go in oven covered, stir as necessary.

Green Beans- Microwave to warm

Potatoes Gruyere- Remove plastic wrap and bake covered with foil top. Large bake 1 1/2 hours then uncover and continue to bake 30-45 minutes until cheese turns golden. Small bake 1 hour then uncover and continue to bake 20-25 minutes until cheese turns golden.

Butternut Squash & Sweet Potatoes- Microwave smaller quantities, bake larger amounts covered in a casserole 20-30 minutes.

Asparagus- Recommend microwave only till warm

Chutney- Serve room temperature or microwave lightly if desired.

Gravy- Bring to rapid boil in sauce pan. Stir while coming to boil to prevent scorching.

Stuffing's;

(Adjust moisture of stuffing by adding additional broth if desired)

Oven Ready- Bake covered 30-40 minutes or use to stuff your own bird (remember to stuff bird just before roasting and remove stuffing from bird immediately after roasting).

Cooked- Cover & warm in oven or microwave

Stuffed Turkey Breast

Oven ready- Bake uncovered on cookie sheet at 350° 55-60 minutes until golden and heated thru. Remove from oven, allow to rest 15 minutes, remove butcher string & slice.

Pre Cooked- Arrange slices on platter & microwave covered loosely until heated thru.

Whole Turkey

Oven Ready- Place in 325-350° oven uncovered. Allow approx. 20 minutes per pound. Roast until golden, basting occasionally. Check doneness by twisting thigh, pierce thigh & check for clear juices or use thermometer for 150 internal temperature at thickest part of thigh. Let rest 10 minutes, remove stuffing & carve.

Pre Cooked- Carve turkey & place meat on serving platter. Moisten meat with broth if available and warm covered loosely in microwave or conventional oven. Remember your meat is already cooked; please be sure to only warm it.

Thank you for choosing It's A Matter Of Taste. Happy Holidays !!!