

**TURKEY RE-HEAT INSTRUCTIONS:** Your turkey comes in an oven ready aluminum catering pan with lid. Pre-heat your oven at 325° for a convection oven or 350° for a standard range. Place the pan in the center middle rack. Carefully rotate the Turkey half way thru re-heat process. Turkey should reach an internal minimum temperature of 140°. Oven times do vary depending on many factors.

**Turkey Meal for 1-2:** 15 minutes, rotate and leave for additional 15 minutes.

**Turkey Meal for 4:** 25 minutes, rotate and leave for additional 25 minutes

**GRAVY RE-HEAT INSTRUCTIONS:** STOVE TOP (Preferred Method)

- Transfer gravy to saucepan.
- Heat over medium heat, stirring occasionally.
- Bring to a boil.
- Serve hot

**MASHED, DRESSING, SQUASH RE-HEAT INSTRUCTIONS:** These sides come in a microwaveable safe container. Microwave re-heat times vary. These sides should be heated up to an internal temperature of 165°. You should carefully remove half way through reheat process gently stirring and continue for remaining time. Lid should be removed or vented.

**Microwave Oven:**

**Pint (small container):** 2-4 Minutes on high, carefully remove and stir, heat for additional 2-4 minutes

**Quart container:** 4-6 minutes on high, carefully remove and stir, heat for additional 4-6 minutes

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Have a Safe and Happy Thanksgiving!*