

Lettie's RECOMMENDED Thanksgiving Reheating Instructions

In a 350 degree oven, heat as follows, to desired temperature...

Fried Turkey

- Recommended to Serve at Room Temperature, most people put hot Gravy over the Turkey
- Carve the Turkey and place in Oven COVERED Until Warm (about 5-15 min)
- ★ Pro Top: Add Chicken Stock to the bottom of the dish before warming

Boneless Turkey Breast

- Cover Turkey and place in oven until warm (about 5-15 min)
- ★ Pro Top: Add Chicken Stock to the bottom of the dish before warming

Whole Spiral Ham

- To cook: Covered 325 for an hour
- To Heat: covered for about 15-30 min

Mac and Cheese

- Uncover and Bake
 - Quarts 35-40 min
 - ½ Tray 50-60 min
- ★ Pro tip: Spin half way through

Mashed Potatoes

- Heat uncovered for about 10-20 min. STIR OFTEN

Sweet Potatoes

- Heat uncovered for about 10-20 min. STIR OFTEN

Green Beans

- Heat uncovered for about 5-10 min

Stuffing

- Heat uncovered for about 10-20 min. STIR OFTEN

Turkey Gravy

- In a saucepan on the stove, heat on medium-low heat until hot. Stir often
- ★ Pro Tip: If you would like to thin the gravy, add chicken or turkey broth and whisk until the desired thickness is achieved

