

## **SMOKED TURKEY**

**YOUR TURKEY HAS BEEN PREVIOUSLY COOKED TO A MINIMUM INTERNAL TEMPERATURE OF 165 DEGREES TO ENSURE FOOD SAFETY. BECAUSE THIS IS A SMOKED TURKEY, IT IS NORMAL FOR A PINK SMOKE RING TO HAVE FORMED DURING THE COOKING PROCESS WITHIN THE TURKEY.**

To re-heat your turkey, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your turkey has been packaged inside an oven safe bag to ensure it maintains its moisture during the re-heating process. Make sure the oven bag is sealed, and then place the pan with the turkey inside of the bag into your oven for 45-60 minutes. If you would like to crisp the skin, or have added the Orange Maple glaze to your order, open the bag after 45 minutes and apply spray butter, olive oil, or the glaze (warmed for 30-45 seconds in the microwave), letting it set on top of the turkey for the remaining 15 minutes in the oven. After 60 minutes, remove from the oven and you are ready to serve!

## **SMOKED HAM**

To re-heat your ham, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your ham will come sealed in a foil container. Place the sealed container into the oven for 30 minutes to ensure the ham maintains its moisture during the re-heating process. After 30 minutes, remove the top. If you added the Orange Maple glaze, warm it in the microwave for 30-45 seconds, then apply it liberally across the top of the ham and then let sit for another 15 minutes in the oven. After 45 minutes, remove your ham from the oven and you are ready to serve!

## **BUTTERNUT SQUASH SOUP, GRAVY, AND COLLARD GREENS**

To re-heat these items, place your item in a medium sized sauce pot and place on the stove over medium heat for 8-12 minutes, stirring occasionally, until hot.

\*Note for the collard greens: do not let the liquid boil as this could lead to the greens becoming salty. If this happens, simply stir some hot water into the pot.

## **STUFFING and MAC & CHEESE**

To re-heat these items, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your items have been packaged in an oven safe tin, making them easy for you to re-heat. Remove the container cover and re-cover the container with a sheet of aluminum foil to maintain moisture, and then place in the oven for 15 minutes. Then remove the foil, stir, and cook for another 15 minutes to get a nice crisp topping. After 30 minutes, remove the dressing from the oven and you are ready to serve!

## **MASHED POTATOES**

To re-heat the mashed potatoes, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your mashed potatoes have been packaged in an oven safe tin, making them easy for you to re-heat. Remove the container cover and re-cover the container with a sheet of aluminum foil to maintain moisture, and then place in the oven for 15 minutes. Then remove the foil, stir, then re-cover and cook for another 15 minutes. After 30 minutes, remove the mashed potatoes from the oven and you are ready to serve!

## **MAKER'S MASHED SWEET POTATOES**

To re-heat the sweet potatoes, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your sweet potatoes have been packaged in an oven safe tin, making them easy for you to re-heat. Remove the container cover and re-cover the container with a sheet of aluminum foil to maintain moisture, and then place in the oven for 15 minutes. Then remove the foil and stir. If you added the marshmallow or pecan crunch topping, add those to the top of your sweet potatoes and then cook for another 15 minutes uncovered to get a nice crisp topping. After 30 minutes, remove the sweet potatoes from the oven and you are ready to serve!

## **RAINBOW CARROTS**

To re-heat the rainbow carrots, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your rainbow carrots have been packaged in an oven safe tin, making them easy for you to re-heat. Place your ginger maple glaze in the microwave for 30-45 seconds to slightly warm it, making it easier to pour. Remove the container cover and pour the desired amount of the ginger-maple glaze over the carrots, mixing them with the glaze. Once the carrots are covered in glaze, re-cover the container with a sheet of aluminum foil to maintain moisture, and then place in the oven for 15 minutes. Then remove the foil and stir. Re-cover and cook for another 15 minutes. After 30 minutes, remove the rainbow carrots from the oven and you are ready to serve!

## **CORNBREAD**

To re-heat your cornbread, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Cover the pan with aluminum foil then place into the oven for 5-10 minutes to warm. Remove from the oven after no more than 10 minutes, cut, and serve.

## **PIES**

To re-heat your pie, pre-heat your conventional oven to 300 degrees. If you are using a convection oven, heat to 275 degrees. Place your pie, uncovered, into the oven for 20-25 minutes to warm. Once warm, remove from the oven and serve immediately.