

* KRNTH BUT # W * THE * G Turbey

REHEATING INSTRUCTIONS



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- Remove the mashed potatoes, stuffing, mac + cheese, and brussels sprouts from the refrigerator and place on the kitchen counter for 1 hour before cooking. Preheat the oven to 350°F.
- Carefully unfold the aluminum foil closure to remove paper lids. IMPORTANT: Fold the aluminum foil closure again completely to close and flatten so you and your guests do not cut yourselves.
- 3. Place trays into the oven and set a timer for 30 minutes.
- 4. While items are cooking in oven, pour the gravy into a sauce pot and place on burner over low to mediumlow heat. Stir occasionally. Gravy is ready when it is simmering and has reached 165°F.
- 5. After the 30-minute timer for the oven goes off, rotate trays around and set the timer for 15 minutes.
- 6. Check the internal temperature of each tray and the color of mac + cheese and stuffing toppings. The internal temperature needs to reach 165°F in the very center of each. The mac + cheese, stuffing and mashed potatoes should have a nice golden-brown coloring. Continue to bake in 10-minute increments as needed.
- 7. Once done, you can turn the oven off and keep warm until ready to serve.
- 8. Remove from the oven when ready and serve with your favorite Thanksgiving mains!