

BLUERIDGE

RESTAURANT GROUP, LLC

Holiday Meal Reheating Instructions

If possible, take all prepared items you are going to reheat out of your refrigerator 1 hour in advance

Whole Roasted Turkey

Preheat oven to 350°F

Remove the turkey from the aluminum foil pan and place in a roasting pan. Pour 1 cup of water/chicken stock/chicken broth in the bottom of the roasting pan and cover the roasted turkey tightly with aluminum foil. Bake at 350°F for **45-60 minutes**, or until the roasted turkey reaches an internal temperature of 165°F.

Roasted Whole Chickens

Follow the same procedure above, except bake at 350°F for **20 minutes**, or until the roasted chicken reach an internal temperature of 165°F.

Cornbread Stuffing

Preheat oven to 350°F. Reheat in a covered container until hot for 15-30 minutes. Check after 10 minutes.

Mashed Potatoes

Place your potatoes in a microwave safe container and cover with a wet paper towel or wet napkin. Start with 5 minutes, with a 5-minute rest time before feeling the potatoes to see if they are hot. Microwave an additional 1-2 minutes at a time, resting a couple of minutes each time between each microwave. Repeat this, if necessary, until hot.

Turkey Gravy

Heat in a saucepan, over low heat on a stove-top, stirring often, until hot.

***Note:** Gravy can also be microwaved in an appropriate container until hot, about 3-4 minutes per pint, stirring at least once.*

Sauteed Green Beans & Sweet Glazed Carrots

Preheat oven to 350°F. Place in oven at 350°F until hot for 15-25 minutes.

Bacon Mac 'n' Cheese

Preheat oven to 350°F. Place in oven at 350°F until hot for 20-30 minutes.

Cranberry Sauce

Remove from the refrigerator and serve at room temperature.

Bread Pudding

Remove from the refrigerator 30 minutes prior to reheating. Preheat oven to 350°F
Place in oven at 350°F until warm throughout for 20 minutes.

The Maryland Department of Health recommends reheating until the internal temperature reaches 165°F.