

FOODSTUFFS THANKSGIVING 2026

Cooking & Reheating Instructions

SPECIAL NOTE: All reheating instructions are for food that is room temperature, also, please preheat oven before cooking. Food to be reheated should be covered while in the oven, unless otherwise noted.

*** May be served at room temperature.**

All directions are the same for:

Old-Fashioned Bread Stuffing, Mashed Potatoes & Butternut Squash, Traditional Mashed Potatoes, Spinach Soufflé

In a 350 oven, reheat:

1-3 lbs for approximately 30-40 minutes
3-5 lbs for approximately 40-45 minutes
5-10 lbs for approximately 50-60 minutes

In microwave oven on high, reheat:

1-3 lbs for approximately 45-60 seconds
3-5 lbs for approximately 2-3 minutes
5-10 lbs for approximately 3-5 minutes

Directions are the same for:

** Fall Roasted Vegetables*

In a 350 oven, reheat:

1-3 lbs for approximately 20-25 minutes
3-5 lbs for approximately 30-35 minutes
5-10 lbs for approximately 35-40 minutes

In microwave oven on high, reheat:

1-3 lbs for approximately 30-60 seconds
3-5 lbs for approximately 1-2 minutes
5-10 lbs for approximately 2-4 minutes

Directions are the same for:

** Sliced Boneless Turkey Breast, * Honey Glazed Spiral Sliced Ham (Boneless)*

In a 350 oven, reheat:

1-3 lbs for approximately 20-25 minutes
3-5 lbs for approximately 30-35 minutes
5-10 lbs for approximately 35-40 minutes

In microwave oven on high, reheat:

1-3 lbs for approximately 30-60 seconds
3-5 lbs for approximately 2-3 minutes
5-10 lbs for approximately 3-5 minutes

Note: Heat covered with aluminum foil

Mini Cheeseburgers:

Reheat in a 350 oven for approximately 10-12 minutes or microwave on high for approximately 10-15 seconds.

Traditional Turkey Gravy, Potato Gravy

Heat in a saucepan over medium heat, stirring often for approximately 7-10 minutes or until it simmers.

Whole Roasted Herb Turkey:

Allow turkey to come to room temperature before reheating. Baste with turkey stock, water or broth and reheat in pan, **uncovered**, until hot in a 350 oven for approximately 7-8 minutes per pound. (Internal temperature of 165)

Roasted Turkey Breast – Bone-in:

Allow turkey breast to come to room temperature before reheating. Baste with turkey stock, water or broth and reheat in pan, **uncovered**, until hot in a 350 oven for approximately 6-7 minutes per pound. (Internal temperature of 165)

**Honey Glazed Spiral Sliced Ham – Bone-in:*

May be served chilled or reheated in a 350 oven, **uncovered**, for approximately 5-6 minutes per pound. (Internal temperature of 165)

Pastries

Mom's Apple or Laura's Pecan Pies:

May be served chilled or reheated in a 350 oven, lightly covered with foil, for approximately 15-20 minutes.

For optimal flavor, please allow all pastries that have been refrigerated to come to room temperature for approximately 30 minutes before serving.

OUR NO FAIL TRADITIONAL ROASTED TURKEY

FIRST STEP: SEASON YOUR TURKEY

ROASTING TIMES IN A PREHEATED 350 DEGREE CONVENTIONAL OVEN:

10-18 pounds: 3 – 3 ½ *hours*

18-22 pounds: 3 ½ - 4 *hours*

22-24 pounds: 4 – 4 ½ *hours*

Cook the turkey until the skin is a light golden brown and then cover loosely with a foil tent. During the last 45 minutes of baking, remove the foil tent to brown the skin. Basting is not necessary, but will promote even browning.

The only true test to ensure your turkey is fully cooked is the temperature of the meat. When the thigh meat reaches an internal temperature of 165 degrees, the turkey is done. Ensure that when taking its temperature, the thermometer is not touching the bone.

When the turkey is done, remove from the oven and allow to stand for approximately 20-30 minutes before carving.

CARVING YOUR TURKEY

1. Turn the turkey so that the ends of the legs are facing you and the wings away from you.
2. Using a carving fork & knife, begin with the right drumstick. Steady the turkey with the fork and cut the skin between the thigh and the breast.
3. Using your knife to help you, cut the thigh away from the bird to find the hip. Slice through the joint and remove the leg with the thigh attached.
4. Holding the drumstick with your fork, cut between the drumstick and the thigh bone to separate the thigh from the leg.
5. Carve the meat from the leg and thigh if desired and add to your serving platter.
6. Find the right wing joint and slice through it to remove the right wing. Add to your serving platter.
7. Using your fork to hold the turkey, begin to slice thin pieces from the entire length of the right side of the breast, working parallel to the center breastbone, slicing from the outside inwards. When completed, repeat on the opposite breast.

COOK TIMES FOR ROASTED RAW TURKEY BREAST

ROASTING TIMES IN A PREHEATED 350 DEGREE CONVENTIONAL OVEN:

3-6 pounds: 1½- 3 ½ *hours*

Cook the turkey until the skin is a light golden brown. Rotate the pan once during roasting. Basting is not necessary, but will promote even browning.

The only true test to ensure your turkey is fully cooked is the temperature of the meat. When the thigh meat reaches an internal temperature of 165 degrees, the turkey is done. Ensure that when taking its temperature, the thermometer is not touching the bone.

When the turkey is done, remove from the oven and allow to stand for approximately 20-30 minutes before carving.