

Thanksgiving Dinner Reheat Instructions
Emergency After hours Phone Number 301-758-6603
REMEMBER Turkeys are cooked to be reheated.

Turkey:

Your turkey was purchased from Maple Lawn Farms, Howard County. All turkeys were slow cooked to an internal temperature of 175 degrees, as the FDA recommends. The 'Sho Nuf' turkey will have a slight pinkish tint.

There are several ways to reheat your turkey. Pick the one best for your needs.

Slice First: Slicing your turkey first is the easiest.

Preheat oven to 350 degrees

Remove turkey from pan. Remove turkey juices from the pan. Slice the turkey and place back in roasting pan. Drizzle the turkey juice over your slices cover and place in over.

Reheat to 165 degrees.

About 15 minutes for every 5 pounds

Whole Turkey:

Preheat oven to 375 degrees.

Place whole covered turkey in oven. Reheat to an internal temperature of 165 degrees.

About 20 minutes for every 5 pounds

Dressing:

Place in baking dish, cover, microwave or oven bake until 165 degrees.

Potatoes:

Place in baking dish, cover, microwave or oven bake until 165 degrees.

Vegetables:

Place in baking dish, cover, microwave or oven bake until 165 degrees.

Stove top reheating requires constant stirring for an even reheat.

Gravy:

The gravy may have thickened in the cooling process, just add water when reheating if desired.