

All items are fully cooked. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, or other variables.

Entrées

All entrées are fully cooked and should be removed from packaging and transferred to an oven-safe baking dish or roasting pan before reheating in the oven.

Classic Roast Whole Turkey

Preheat oven to 350°F. Remove turkey from packaging and place in a roasting pan. Roast for time indicated based on turkey weight or until heated through and skin is golden brown. Rest 15 minutes before carving.

Medium 14–16 lbs 1½–1¾ hours

Large 20–22 lbs 2½–2¾ hours

Herb Stuffed Pork Loin

Preheat oven to 350°F. Remove loin from packaging and place in a roasting pan. Roast for 10-15 minutes. Rest for 5 minutes before serving.

Stuffed Squash

Preheat oven to 350°F. Place in a roasting pan. Roast for 20-30 minutes. Rest for 5 minutes before serving.

Gravy, Soups and Sauces

Note: Cranberry Sauce, does not require heating and can be served chilled or at room temperature.

STOVE TOP :Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

MICROWAVE : Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

Dinner Rolls and Pies

Dinner Rolls

OVEN (preferred method)

Preheat oven to 350°F. Place on an ungreased baking sheet and heat for 4–8 minutes or until warm.

Pies

Note: For best results do not warm any desserts but the traditional apple pie and the cider poached apples. All other desserts remove from fridge 1 hour prior to serving to bring to room temperature.

OVEN (preferred method)

Preheat oven to 350°F. Place on a baking sheet, gently cover crust with foil to prevent over-browning and heat for 10–15 minutes or until just warmed through.

Appetizers

OVEN (preferred method)

Preheat oven to 350°F, unless otherwise noted. Transfer appetizers to a lined baking sheet. Bake uncovered 15–20 minutes or until warmed through and golden brown. Transfer to a serving plate and add toppings, if applicable.

Maryland Crab Cakes

Preheat oven to 350°F. Remove from packaging and place in an oven safe tray. Heat in the oven for 2-3 minutes or until heated through.

Butternut Squash Risotto Cakes

Preheat oven to 350°F. Remove from packaging and place in an oven safe tray. Heat in the oven for 2-3 minutes or until heated through.

Side Dishes

OVEN (preferred method)

Preheat oven to 350°F, unless otherwise noted. Transfer food to an oven-safe baking dish (for stuffing, mashed potatoes and casseroles) or rimmed baking sheet (for roasted vegetables and latkes) and cover with aluminum foil, parchment or an oven-safe lid. Heat each side dish for the suggested length of time, or longer if necessary, until heated through. Stir halfway through heating, unless otherwise noted.

15–20 minutes

- Garlic Buttered Cabbage
- Roasted Brussels Sprouts

30–40 minutes

- Green Bean Casserole (*do not cover*)
- Hasselback Sweet Potatoes
- Yukon Gold Mashed Potatoes
- Whipped Sweet Potatoes
- Traditional Herb Stuffing (*do not cover*)
- Chorizo + Onion stuffing (*do not cover*)
- Vegan Stuffing (*do not cover*)
- Golden Mac + Cheese (*remove cover for final 5–10 minutes of heating to brown*)
- Cauliflower Gratin (*do not cover*)