HALYARDS
Thanksgiving Feast
Reheating/Cooking Instructions

Thank you for allowing us to prepare your Thanksgiving Dinner!

All items have been fully cooked and are ready to reheat.

Oven Reheating

- **Turkey:** Preheat your oven to 325˚F. Place the turkey, in the pan, add about 2 cups of water or broth to the bottom of the pan and cover tightly with foil. Heat for about 1 hour, or until it is warm throughout. Remove the foil for the last 30 minutes to allow the skin to brown and crisp up.
- **Turkey Breast:** Add a little water or broth to the bottom of the pan and cover tightly with foil. Heat at 325˚F for about 30 minutes, or until warm.
- **Tenderloin:** Preheat your oven to 275˚F. Lightly tent the tenderloin with aluminum foil to avoid drying. Heat for about 20 minutes, or until the internal temperature reaches 125°F for rare or 130°F for medium-rare. Remove from the oven and let it rest for 5-10 minutes.
- **Dressing:** Bake uncovered for 35 minutes at 375 degrees until an internal temperature of 150°F is reached.
- **Sides:** Remove tops and cover the pans with foil to trap moisture and heat at 350 degrees until thoroughly warmed through. If you prefer to crisp the top, especially for the dressing, remove foil.
- **Pies:** Warm the pie in the oven at 325˚F for about 10-20 minutes to serve warm.

Stove-Top Reheating

- **Gravy:** Pour the gravy into a saucepan and warm it over medium heat, stirring occasionally, until it simmers.



Have a Wonderfully Blessed Thanksgiving Day!