

**GIANT
EAGLE**

**MARKET
DISTRICT**

HOLIDAY DINNER HEATING INSTRUCTIONS



Whole Turkey

Preheat your oven to 350°F. Place in the oven for 1-1/2 to 2 hours or until internal temperature reaches 165°F.

Turkey Breast

Preheat your oven to 350°F. Place in the oven for 60-75 minutes or until internal temperature reaches 165°F.

Carving Tips

When you are ready to carve, hold the meat with a long fork and tilt the roast so the rib bones are straight up. With a carving knife, cut parallel to the ribs, separating the ribs from the meat. Then, with the bones removed, set the roast rib-side down and carve into slices 1/4-inch to 1/2-inch thick.

These instructions are based on heating one pan or item at a time in your oven. Because you will most likely put several items in your oven at once, you'll need to allow a little more time. If your oven is full, it could take an additional 15 to 30 minutes to heat everything through. In addition, because ovens vary, reheat times may also vary. If you choose to use the microwave, be sure food is placed in microwaveable containers and covered or rotated based on the microwave manufacturer's instructions.

Either way, please use a thermometer to check internal temperatures, ensuring all hot food reaches an internal temperature of 165°F.

Please Note

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

More heating instructions on back ...

Green Bean Casserole



Microwave

Remove plastic lid and seal from container. Cover with waxed paper. Microwave 6 minutes on high power or until internal temperature is at least 165°F. PRODUCT WILL BE HOT. (Cooking time may vary according to wattage of microwave.)

Oven

Preheat conventional oven to 325°F. Remove plastic lid and seal from container. Loosely cover container with aluminum foil and place on baking sheet. Bake for 35 minutes, uncover and bake for an additional 15 minutes reaching an internal temperature of 165°F. PRODUCT WILL BE HOT.

Yukon Mashed Potatoes



Microwave

Remove plastic lid and seal from container. Cover with waxed paper. Microwave 6 minutes on high power. Remove paper, stir well, replace waxed paper and microwave additional 4 minutes or until internal temperature is at least 165°F. PRODUCT WILL BE HOT. (Cooking time may vary according to wattage of microwave.)

Oven

Preheat conventional oven to 325°F. Remove plastic lid and seal from container. Loosely cover container with aluminum foil and place on a baking sheet. Bake for 1 hour or until internal temperature of 165°F. Stir and serve. PRODUCT WILL BE HOT.

Turkey Gravy



Microwave

Place in a microwave safe container covered with plastic wrap. Heat on high stirring every 2 to 3 minutes until the temperature reaches a minimum of 165°F. PRODUCT WILL BE HOT. (Cooking time may vary according to microwave wattage).

Stove Top

Place in a medium-sized sauce pot over medium heat, stirring every 2 to 3 minutes until the temperature reaches a minimum of 165°F. PRODUCT WILL BE HOT.

Cranberry Sauce

Delicious served cold.



Herb Stuffing



Microwave

Remove plastic lid and seal from container. Cover with waxed paper. Microwave 6 minutes on high power or until internal temperature of 165°F. PRODUCT WILL BE HOT. (Cooking time may vary according to wattage of microwave.)

Oven

Preheat conventional oven to 325°F. Remove plastic lid and seal from container. Loosely cover container with aluminum foil and place on baking sheet. Bake for 45 minutes, uncover and bake for 15 minute or until reaching an internal temperature of 160°F. PRODUCT WILL BE HOT.

Sweet Potato Casserole



Microwave

Remove plastic lid and seal from container. Cover with waxed paper. Microwave 6 minutes on high power or until internal temperature is at least 165°F. PRODUCT WILL BE HOT. (Cooking time may vary according to wattage of microwave.)

Oven

Preheat conventional oven to 325°F. Remove plastic lid and seal from container. Loosely cover container with aluminum foil and place on a baking sheet. Bake for 35 minutes, uncover and bake for an additional 15 minutes reaching an internal temperature of 165°F. PRODUCT WILL BE HOT.

Tips on Holding and Leftovers

In the highly unlikely event you don't devour every delicious bite of your dinner, or you need to keep the dinner warm while you tend to other things:

- To keep entrées and sides warm, the oven temperature should be set no lower than 200°F.
- Items sitting out at room temperature should not be out longer than two hours before being reheated or refrigerated.
- Leftovers, if securely wrapped, may be held cold for one to five days in the refrigerator or up to four months in the freezer.