



800 PLEASANT DR, SUITE 160, ROCKVILLE, MD 20850  
240-474-5461

## THANKSGIVING DINNER REHEATING INSTRUCTIONS

Thank you for allowing us to share in part of your holiday dinner. We have provided you and your family with the best possible meal using both fine and fresh ingredients.

As ovens vary greatly, this is just a guideline and your attention to possible adjustments is recommended

### HEATING INSTRUCTIONS:

#### WHOLE TURKEYS:

- Preheat oven to 275°
- Keep the turkey in the aluminum pan provided and cover with aluminum foil and place in the oven for approximately one hour (5-7 minutes for each pound of turkey)
- Turn the oven up to 325 and let it continue heating until the turkey is 165 at the center (check the temperature using a meat thermometer\*). For the last few minutes of reheating you can remove the aluminum foil from the top of the turkey
- After the turkey is heated through, take out and rest the meat while the other dishes are heated in the oven.

#### PRE-SLICED TURKEYS (MINI THANKSGIVING PACKAGE):

- Preheat oven to 300°
- Add a bit of stock or water and butter and place in aluminum pan with turkey. Cover with aluminum foil and place in the oven for approximately 30-45 minutes or until heated all the way

#### STUFFING/GREEN BEAN CASSEROLE/RATATOUILLE/MASHED POTATOES/MAC AND CHEESE/ROASTED CARROTS:

- First, place the stuffing and carrots, as packaged, but covered in foil instead of the plastic top, into a 350 degree oven and leave it in for 20 minutes by itself
- After 20 minutes, add the mashed potatoes, green bean casserole, mac and cheese and/or ratatouille to oven and heat for 15-20 minutes

- Pull out the mashed potatoes, carrots and green bean casserole, check for desired doneness – if needed, stir, and return to the oven.
- Bake everything for a final 10 minutes, then plate and enjoy

#### CRANBERRY SAUCE/CORNBREAD/CABERNET SALAD/DESSERTS:

- Keep cranberry sauce, desserts and salad refrigerated until ready to plate and enjoy.
- Keep cornbread at room temperature until meal time

#### BUTTERNUT SQUASH SOUP AND GRAVY:

- Place in a saucepan and heat through, stirring occasionally

*These are suggested reheating methods but feel free to use whatever methods you prefer. The main objective is to bring the temperatures of the dishes to desired temperatures/warmness.*

*If using a microwave, please transfer foods to a microwave-safe container.*

\* The Maryland Department of Health recommends heating until the internal temperature reaches 165°.

From all of us here at Botanero... thanks once again! Enjoy your holiday and best wishes for a wonderful holiday season.