

Thanksgiving To-Go Heating Instructions

Whole Turkey with Gravy- Preheat oven to 300. Place 2 cups of water or chicken broth in the bottom of the pan while heating up to keep turkey moist. Place unsliced whole Turkey <u>covered</u> in hot oven and heat for 30-45 minutes or until desired temperature.

Turkey Dinner Meal - Preheat oven to 350. Place tin <u>with lid on</u> into hot oven and heat 15-20 minutes or until hot.

Green Bean Casserole - Preheat oven to 350. Place tin <u>with lid on</u> into hot oven and heat for 10-15 minutes then **remove lid** and heat for an additional 5 minutes or until hot.

Vegetable Wellington Meal - Preheat oven to 350. <u>Remove lid</u>. Place Meal in hot oven and heat for 20-25 minutes or until hot.

Vegetable Wellington - Preheat oven to 350. <u>Remove lid</u>. Place Meal in hot oven and heat for 20-25 minutes or until hot.

Candied Yams with Marshmallows - Preheat oven to 350. Place tin <u>with lid on</u> in hot oven and heat for 15-20 minutes then <u>remove lid</u> and heat an additional 5 minutes or until hot.



Mashed Potatoes - Preheat oven to 350. Place tin <u>with lid on</u> in hot oven and heat for 15-20 minutes or until hot.

Challah Stuffing - Preheat oven to 350. Place tin <u>with lid on</u> into hot oven and heat for 15-20 minutes or until hot.

Cranberry Sauce - Keep refrigerated until use.

Holiday Pies - Keep at room temperature.

HAPPY THANKSGIVING FROM LA KOSHER