



Gobble Up

REHEATING INSTRUCTIONS

CAJUN FRIED TURKEY

1. Preheat oven to 375°.
2. Place turkey on a rack in a roasting pan or leave in aluminum pan and add 1 cup of water to the bottom of the pan. Cover turkey with aluminum foil and wrap tightly to hold moisture in the pan.
3. Warm turkey for 35-50 minutes, then remove foil and warm for 15 additional minutes. For the best quality, the internal turkey temperature should be over 140°.

TURKEY GRAVY

Place gravy in a saucepan. Reheat slowly on a low flame, stirring often.

GREEN BEANS

Best heated in the microwave in a microwave-safe dish. Heat 1 minute, stir, then heat 1 additional minute or more for desired temperature.

ROASTED CANDIED SWEET POTATOES

Preheat the oven to 375°. Bake in a covered dish until product reaches 140°, approximately 45 minutes. Remove the lid and bake 10 more minutes.

OLD FASHIONED CORNBREAD STUFFING

Preheat the oven to 375°. Bake in a covered dish until product reaches 140°, approximately 45 minutes. Remove the lid and bake 10 more minutes.

BREAD PUDDING & SWEET POTATO BREAD PUDDING

Heat covered at 375° in the oven until warmed through, approx. 25 minutes.

PRALINE SAUCE

Best heated in the microwave in a microwave-safe dish. Heat for 20 seconds, stir and continue to heat until desired temperature is reached.