

Thanksgiving Cooking & Reheating Instructions



Unless instructions are provided, we do not recommend reheating in the microwave. Cooking time will vary per oven.

HORS D'OEUVRES

Cook until the internal temperature reaches 165°F / 74°C

- Eggplant Arugula Rolls*
- Gruyère and Spinach Stuffed Mushrooms
- Petit Carrot Parsnip Cakes
- Petit Crab Cakes
- Skewers*

In the oven – Preheat oven to 350° F / 176° C
Remove the top. Cover loosely with foil and heat 10–15 minutes.

**May be served hot or cold.*

OVEN-READY WHOLE TURKEY

- Preheat oven to 400°F / 190°C
- Total cooking time will be approximately 20 minutes/lb
- Cover loosely with foil and place in the oven. Roast for 60 minutes.
- Remove foil and baste with pan juices, replace foil. Reduce the heat to 325°F / 162°C and roast the turkey for 90 additional minutes.
- Remove the foil and baste with pan juices. Roast turkey uncovered for 30–45 minutes while basting occasionally.
- Cook until the internal temperature reaches 165°F / 74°C or until the juices from the thigh run clear. Remove from the oven.
- Let turkey rest at room temperature loosely covered with foil for 20 minutes.
- Place on a decorative platter and garnish.

HAZELNUT CRANBERRY ROAST

In the oven – Preheat oven to 350°F / 176°C
Place on lightly greased baking pan. Cover loosely with foil and heat 10–15 minutes, then remove foil and heat for 5–10 minutes.

OVEN-ROASTED BONELESS TURKEY

- Preheat oven to 325°F / 162°C
- Pour the turkey stock over your turkey. Cover with aluminum foil and heat.
- After 15 minutes, remove the foil and baste the turkey with pan juices.
- Recover with foil and reheat for 15 minutes.
- Continue reheating until the internal temperature reaches 165°F / 74°C.
- Heat the turkey gravy on the stove over low heat or in your microwave until hot.
- Place on a decorative platter and garnish.

TURKEY BREAST OR PORK LOIN

In the oven – Preheat oven to 350°F / 176°C
Place turkey breast or pork loin in an ovenproof pan. Add 1/2 cup of water or broth to keep moist while reheating. Cover loosely with foil and heat 15–30 minutes. Turkey breast should turn to a golden brown colour.

BAKED HAM

In the oven – Preheat oven to 350°F / 176°C
Glaze ham with pineapple mustard glaze. Leave ham uncovered and warm for 30–60 minutes, until ham is heated throughout and brown. Check after 30 minutes.

TOURTIÈRE

In the oven – Preheat oven to 350°F / 176°C
Remove the top. Cover loosely with foil and heat 10–20 minutes.

SIDE DISHES

All side dishes are in oven-friendly containers. If reheating in the oven, always remove the plastic top. *Cook until the internal temperature reaches 165°F / 74°C*

• Gravy

Stovetop – Pour into a saucepan and heat over low heat, stirring frequently until gravy begins to simmer.

• Green Beans

In the oven – Preheat oven to 350°F / 176°C
Remove the top. Heat uncovered for 10–15 minutes.

In the microwave – Place the top of the container loosely on the package and microwave on high for 4 minutes. Stir to heat evenly. Return to the microwave, uncovered, for an additional 2–3 minutes.

• Mashed Potatoes (Country, Sweet and Vegan)

In the oven – Preheat oven to 350°F / 176°C
Remove the top. Drizzle with melted butter. Cover loosely with foil and heat for 20–30 minutes; stir occasionally.

In the microwave – Remove the top. Drizzle with melted butter. Place the top loosely on the container and microwave on high for at least 10 minutes; stir occasionally.

Stovetop – Reheat in a large saucepan over medium heat, adding a little milk or broth as necessary to achieve desired consistency. Stir until hot.

• Stuffing (Traditional and Turkey)

In the oven – Preheat oven to 350°F / 176°C
Remove the top. Cover loosely with foil and heat for 20 minutes. Remove the foil and heat for an additional 5–10 minutes.

ADDITIONAL ITEMS

Cook until the internal temperature reaches 165°F / 74°C

- Brussels Sprouts
- Corn Pie
- Dauphinoise Potatoes
- Roasted Butternut Squash
- Roasted Root Vegetable Medley
- Stuffed Acorn Squash with Cornucopia Compote
- Wild Mushroom Strudel

In the oven – Preheat oven to 350°F / 176°C
Remove the top. Cover loosely with foil and heat 20–30 minutes.

In the microwave – Remove the top. Heat on high for 5–10 minutes.

• Wild Rice With Cranberries

Stir in a tablespoon of water to prevent the rice from drying out. Heat according to directions given above.

SOUPS

Stovetop – Warm over medium heat and bring to a strong simmer. Be certain to stir often and careful not to over boil.

In the microwave – Heat soup for 2–3 minutes; stir occasionally.

BRUNCH

Cook until the internal temperature reaches 165°F / 74°C

Crème Brûlée French Toast

Whole Quiche

In the oven – Preheat oven to 350°F / 176°C
Remove the top. Cover loosely with foil and heat 10–20 minutes.