



# Heating Instructions For Catered Items

## **Directions:**

### *Fried / Smoked / Baked Turkeys (Whole)*

Pre-Heat oven to 325F. Place turkey in oven (in the provided roasting bag it comes in, making sure to keep the bag from touching any elements (for electric ovens) or oven sides) on an oven safe tray/pan and bake for 45-55 minutes. Temp the product ensuring it reaches 165F in center of turkey breast. Remove from bag and slice. Serve immediately.

Ingredients: **PEANUT OIL**, onion powder, garlic powder, liquid smoke, salt, red pepper, margarine & spices. This product is not seasoned with gluten ingredients; however, our facility is not fully gluten free, so we cannot guarantee the presence of gluten.

Food Safety:

**FRIED TURKEYS CONTAIN PEANUT OIL!**

**Carefully follow cooking instructions**

Internal temperature should reach 165F

Contents will be HOT!

Cool and Refrigerate Leftovers Immediately

### *Fried / Smoked / Baked Turkeys (Carved)*

## **Directions:**

Pre-Heat oven to 325F. Place pan in oven for 45 minutes, covered. Remove lid and temp the product ensuring it reaches 165F in center of pan.

Ingredients: onion powder, garlic powder, liquid smoke, salt, red pepper, margarine & spices. This product is not seasoned with gluten ingredients; however, our facility is not fully gluten free, so we cannot guarantee the presence of gluten.

**Food Safety:**

**FRIED TURKEYS CONTAIN PEANUT OIL!**

Carefully follow cooking instructions

Internal temperature should reach 165F

Contents will be HOT!

Cool and Refrigerate Leftovers Immediately

### *Holiday Spiral Hams*

## **Directions:**

Hams are fully cured and do NOT need to be heated if so desired. (Warning: Ham will dehydrate, especially it's outer layer, if heated and held hot for too long)

Pre-heat oven to 325F. Place Ham in a DEEP oven safe pan and place in oven for 45-55 minutes.

Remove and slice off bone, serve immediately.

**Food Safety:**

Internal temp should reach 165F if heated.

Contents will be hot

Cool and refrigerate leftovers immediately

Cured With Water, Salt, Potassium Lactate, Dextrose, Modified Potato Starch, Dehydrated Pork Stock (Dehydrated Pork Stock, Natural Flavors), Sodium Phosphates, Sodium Erythorbate, Sodium Nitrite.

## *Cornbread Dressing*

### **Directions:**

**Thawed:** Pre-heat oven to 375. Place pan in oven, covered, for 35-40 minutes. Remove lid and brown for 10 minutes. Ensure internal temperature has reached 165 in the center of the pan.

**Frozen:** Pre-Heat oven to 375. Place pan in oven, covered, and bake for 60 minutes. Remove lid and brown for 10 minutes. Ensure the internal temperature has reached 165, in the center of the pan.

**Ingredients:** Chicken Broth, Chicken thigh meat, cornmeal, sugar, wheat gluten, vegetable oil, salt, yeast, grain vinegar, turmeric, soy, onions, celery, bell pepper and eggs

### **Food Safety:**

Carefully follow cooking instructions

Internal temperature should reach 165F

Cool and Refrigerate Leftovers Immediately

## *Rice Dressing*

### **Directions:**

**Thawed:** Pre-heat oven to 375. Pour 1 cup of broth or water (preferably chicken or beef) in center of pan. Place pan in oven, covered, for 35 minutes. Remove lid and brown for 5 minutes if desired. Ensure internal temperature has reached 165 in the center of the pan.

**Frozen:** Pre-Heat oven to 375. Pour 1 cup of broth or water (preferably chicken or beef) in center of pan. Place pan in oven, covered, and bake for 50-55 minutes. Remove lid and brown for 10 minutes if desired. Ensure the internal temperature has reached 165, in the center of the pan.

Food Safety:

Carefully follow cooking instructions

Internal temperature should reach 165F

Contents will be HOT!

Cool and Refrigerate Leftovers Immediately

## *Sweet Potato Crunch*

### **Directions**

**Thawed:** Pre-heat oven to 375. Place pan in oven, covered, for 30 minutes. Remove lid and brown for 5 minutes. Ensure internal temperature has reached 165 in the center of the pan.

**Frozen:** Pre-Heat oven to 375. Place pan in oven, covered, and bake for 45 minutes. Remove lid and brown for 5 minutes. Ensure the internal temperature has reached 165, in the center of the pan.

**Ingredients:** Sweet Potatoes, Sugar, Praline Pecans, Brown Sugar, Corn syrup, Margarine, Eggs and Spices. Contains Milk, and Gluten.

Food Safety:

Carefully follow cooking instructions

Internal temperature should reach 165F

Contents will be HOT!

Cool and Refrigerate Leftovers Immediately

## *Green Bean or Broccoli Rice Dressing*

### **Directions**

**Thawed:** Pre-heat oven to 375. Place pan in oven, covered, for 30 minutes. Remove lid and brown for 5 minutes. Ensure internal temperature has reached 165 in the center of the pan.

**Frozen:** Pre-Heat oven to 375. Place pan in oven, covered, and bake for 45 minutes. Remove lid and brown for 5 minutes. Ensure the internal temperature has reached 165, in the center of the pan.

Ingredients: (Green Bean Casserole) Green Beans, French Fried Onions, Wheat Gluten, Mushrooms, Butter, Milk, Chicken Broth, Onions, Garlic Powder, Salt & Spices.

Ingredients:(Broccoli Rice Casserole)Broccoli, American Cheese, Cheddar Cheese, Cream, Salt, Rice, Sunflower Oil, Margarine, Onions, Chicken Broth, Celery, MSG, Garlic Powder, Soy, Yeast, Eggs, Wheat Gluten.

Food Safety:

Carefully follow cooking instructions

Internal temperature should reach 165F

Contents will be HOT!

Cool and Refrigerate Leftovers Immediately