



Home for the Holidays Thanksgiving Heating Instructions

*Please refrigerate all food items as soon as possible after pick up until they are ready to be cooked.

TURKEYS SHOULD BE TAKEN OUT OF REFRIGERATION 1HR BEFORE COOKING

Preheat your oven, heating tips are for conventional ovens. If using a convection oven reduce temperature by 25 degrees.

Stuffed Turkeys

TURKEYS SHOULD BE TAKEN OUT OF REFRIGERATION 1HR BEFORE COOKING

*Preheat Oven to 400 degrees, cook approx. 1.5hrs

*Let Rest for 30 minutes before carving

Spiral Glazed Ham

*Preheat oven to 325 degrees, cook 1.5 hrs. – 1.45hrs.

*Internal temperature should read 140 degrees

*Let rest for 15 minutes then cut - Enjoy!

Side Dishes

*Green Beans, Brussel Sprouts, Glazed Carrots, cook uncovered for 20 minutes at 375 degrees

*Castleton's Bread Stuffing, Butternut Squash, Homestyle Mashed Potatoes, cook covered for 30 minutes at 350 degrees (add warm milk for a creamier mashed potato)

*Gravy to be heated in saucepan on stove, add water if necessary

Baked Goods

*Dinner Rolls, 350 degrees for 10 – 15 minutes

*Pies, 350 degrees for 25 minutes

Hors d'oeuvres

*Scallop & Bacon Skewer – remove glaze and keep at room temperature; 350 degrees, uncovered for 10 minutes & add glaze

*Crabmeat Stuffed Mushrooms – 350 degrees, uncovered for 15 minutes

*Asparagus & Asiago Wraps - 350 degrees, uncovered for 10 minutes

*Smoked Gouda Mac & Cheese Bites – 350 degrees, uncovered for 10 minutes

*Petite Arancini – 350 degrees, uncovered for 10 minutes

*Almond Raspberry Brie Tart – 350 degrees, uncovered for 10 minutes

*Spanakopita – 350 degrees, uncovered for 10 minutes