



## Thanksgiving Meal Heating Instructions

### **Cornbread Casserole**

OVEN: Preheat oven to 350 degrees. Remove foil lid and bend it in half along the long side, forming a tent. Place cover over casserole and bake for 25 minutes. Check for readiness and heat for an additional 10-15 minutes if necessary.

### **Green Bean Casserole**

STOVE TOP: In a non-stick pan, heat green beans over medium low heat until they begin to bubble on the sides. Turn heat to medium high and, using a rubber spatula or wooden spoon (to avoid damaging the non-stick pan), stir green beans and fold them onto themselves. Cook, stirring often, until they are heated through.

OVEN: Preheat oven to 350 degrees. Remove foil lid and bend it in half along the long side, forming a tent. Place cover over casserole and bake for 25 minutes. Check for readiness and heat for an additional 10-15 minutes if necessary.

### **Mashed Potatoes**

MICROWAVE: Potatoes come packaged in a microwavable container. Without removing lid, heat in microwave for 2 minutes. Remove lid, stir, and repeat for 1 minute intervals if necessary.

STOVE TOP: In a heavy bottom pan, place 2 tablespoons of cold milk and 1 tablespoon of butter. Bring to a simmer. Place potatoes into pot and, using a spatula, fold potatoes into milk and butter. CAUTION: DO NOT OVERMIX. Heat while stirring occasionally until potatoes are heated through.

### **Smoked Turkey**

OVEN: Preheat oven to 350 degrees. Remove lid from container and add 1/3 cup of water. Reattach foil lid and bake for 25 minutes. Check for readiness and heat for an additional 10-15 minutes if necessary.

### **Hot Honey Brussels Sprouts**

OVEN: Preheat oven to 350 degrees. Remove foil lid and bend it in half along the long side, forming a tent. Place cover over brussels sprouts and bake for 25 minutes. Check for readiness and heat for an additional 10-15 minutes if necessary.

STOVE TOP: In a non-stick pan, heat brussels sprouts with a tablespoon of water to prevent honey from caramelizing and burning. Cook over medium high heat while stirring occasionally. When water begins to simmer, reduce heat to medium low and cover. Cook for 5 minutes until heated through.

### **Roasted Beets**

MICROWAVE: Remove lid from container. Add one tablespoon of water. Replace lid lightly without sealing edges to allow for steam to escape. Microwave on high for 90 seconds, stir, replace lid, and cook for an additional one minute.

### **Turkey Gravy**

STOVE TOP: Place gravy in a pot with 1 tablespoon of water. Heat on medium, stirring often, until gravy loosens and bubbles begin to form along the sides. Reduce heat to low and simmer until heated through.

