



HAPPY THANKSGIVING, FROM US TO YOU!

SIMPLE HEAT AND SERVE INSTRUCTIONS - KEEP THE PANS FOR LEFTOVERS

CORNBREAD CASSEROLE

Oven: Preheat the oven to 350 degrees. Remove the foil lid and bend it in half along the long side, forming a tent. Place the cover over the casserole and bake for 25 minutes. Discard the lid and bake for an additional 10 minutes.

GREEN BEAN CASSEROLE

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

Oven: Preheat the oven to 350 degrees. Remove the foil lid and bend it in half along the long side, forming a tent. Place the cover over the casserole and bake for 25 minutes. Discard the lid and bake for an additional 10 minutes.

MASHED POTATOES

Microwave: Remove the lid and place 1 tablespoon of butter on top of the potatoes (optional). Place the lid back on the container, but do not press down to seal the sides. Microwave on high for 3 minutes, stir well, replace the lid, and cook for an additional 2 minutes 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 the potatoes into the pot and using a spatula, fold the potatoes into the milk and butter. **DO NOT OVER MIX.** Heat while stirring occasionally until the potatoes are heated through.

SMOKED TURKEY

Microwave: Add 1 tablespoon of water to the container. Replace the lid back on the container, but do not press down to seal. Microwave container on high for 90 seconds, rotate the containers 180 degrees and remove the lids completely. Cook for an additional 2 minutes until heated through.

HOT HONEY BRUSSELS SPROUTS

Microwave: Open the lid slightly to allow steam to escape. Microwave on high for 2 minutes, stir well, replace the lid, and cook for an additional 1 minute.

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

ROASTED BEETS

Microwave: Open the lid slightly to allow steam to escape. Microwave on high for 2 minutes, stir well, replace the lid, and cook for an additional 1 minute.

Stove Top: In a non-stick pan heat the beets with a tablespoon of water. Cook over medium heat while stirring occasionally. Once the water begins to simmer, reduce the heat to low and cover. Cook for 5 minutes until heated through.

TURKEY GRAVY

Microwave: Remove the lid and add a tablespoon of water to the gravy. Replace the lid back on the container, but do not press down to seal. Microwave on high for 60 seconds, stir well, replace the lid and cook for an additional 1 minute.

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