



Reheating Recommendations

Thanksgiving Sides

<p>Stuffing</p>	<p>All methods: leave out at room temperature for 1 hour prior to heating</p> <p>Half Tray: Oven: Leave in aluminum tray. Recommended: Evenly add ½ to ¾ cup of cooked turkey drippings (depending on how wet you like your stuffing), and mix. <i>If you don't have drippings, you may use a small amount of chicken or vegetable broth.</i> Cover with lid. Warm in preheated 350°F oven for 30 minutes, or longer as needed. Stir halfway through heating.</p> <p>-----</p> <p>Quart: Recommended in all following methods: evenly add ¼ cup of cooked turkey drippings before heating, and mix. <i>If you don't have drippings, you may use a small amount of chicken or vegetable broth</i> Oven: Transfer to oven-safe dish. Add drippings (see above), and cover with foil. Warm in preheated 350°F oven for 15 minutes, or longer as needed. Stir halfway through heating.</p> <p>Microwave: Transfer to microwave-safe dish, add drippings (see above). Microwave for 2 minutes, stir, and microwave for additional 1-2 minute intervals until heated.</p> <p>Stovetop: Transfer to non-stick pan, add drippings (see above). Cover with lid, and warm on low heat until heated, stirring throughout.</p>
<p>Mashed Potatoes</p>	<p>All methods: leave out at room temperature for 1 hour prior to heating</p> <p>Half Tray: Oven: <i>(preferred method)</i> Leave in aluminum tray. Evenly add ½ cup of heavy whipping cream, half and half, or milk (depending on your liking), and mix. Cover with lid. Warm in preheated 350°F oven for 25-30 minutes, or longer as needed. Stir halfway through heating.</p> <p>-----</p> <p>Quart: Oven: Transfer to oven-safe dish. Add ¼ cup of heavy whipping cream, half and half, or milk (depending on your liking), and mix. Cover with foil. Warm in preheated 350°F oven for 15 minutes, or longer as needed. Stir halfway through heating.</p> <p>Microwave: Transfer to microwave-safe dish, add ¼ cup of heavy whipping cream, half and half, or milk (depending on your liking), and mix. Microwave for 2 minutes, stir, and microwave for additional 1-2 minute intervals until heated.</p> <p>Stovetop: Transfer to non-stick pan, add ¼ cup of heavy whipping cream, half and half, or milk (depending on your liking), cover with lid, and warm on low heat until heated, stirring throughout.</p>
<p>Gravy</p>	<p>Stovetop: Transfer to a saucepan, warm on low heat until boiling, stirring throughout.</p>

Potato Gratin	<p>Half Tray: Oven: Leave out at room temperature for 1 hour prior to heating. Leave in aluminum tray, cover with lid. Warm in preheated 350°F oven for 30 minutes, or longer as needed.</p>
Mac & Cheese	<p>Half Tray: Oven: Leave out at room temperature for 1 hour prior to heating. Leave in aluminum tray, cover with lid. Warm in preheated 350°F oven for 30 minutes, or longer as needed. Optional: can uncover for final 5-10 minutes to brown top layer, be careful to not burn</p>
Creamed Corn	<p>All methods: leave out at room temperature for 1 hour prior to heating. Half Tray: Oven: Leave in aluminum tray, covered with lid. Warm in preheated 350°F oven for 25-30 minutes, or longer as needed. Stir halfway through heating. ----- Quart: Oven: Transfer to oven-safe dish, cover with foil. Warm in preheated 350°F oven for 10-15 minutes, or longer as needed. Stir halfway through heating. Microwave: Transfer to microwave-safe dish, microwave for 2 minutes, stir, and microwave for additional 1-2 minute intervals until heated. Stovetop: Transfer to <u>non-stick</u> pan, cover with lid, warm on low heat until heated, stir throughout.</p>
Creamed Yams	<p>All methods: leave out at room temperature for 1 hour prior to heating. Half Tray: Oven: <i>(preferred method)</i> Leave in aluminum tray, covered with lid. Evenly add ¼ cup of water, and mix. Warm in preheated 350°F oven for 25-30 minutes, or longer as needed. Stir halfway through heating. ----- Quart: Oven: Transfer to oven-safe dish. Add 1 tablespoon of water, and mix. Cover with foil. Warm in preheated 350°F oven for 15 minutes, or longer as needed. Stir halfway through heating. Microwave: Transfer to microwave-safe dish, add 1 tablespoon of water, and mix. Microwave for 2 minutes, stir, and microwave for additional 1-2 minute intervals until heated. Stovetop: Transfer to <u>non-stick</u> pan, add 1 tablespoon of water, and mix. Cover with lid, and warm on low heat until heated, stirring throughout.</p>
Stuffed Pumpkin~ Armenian “Ghapama”	<p>Oven Leave pumpkin wrapped in foil, as-is (don't open!) Take out of fridge and bring to room temperature 2 hours prior to re-heating. Pre-heat oven to 350°F. Place foil-wrapped pumpkin in oven over baking sheet for 1.5 hours. Carefully take out of oven, remove foil, and continue baking uncovered for 30 min to make pumpkin golden brown (or less time, until your desire colored is achieved). Cut and serve</p>

Recommend serving at **room temperature:**

- Shaved Brussels Sprouts w/ Champagne Vinaigrette
- Cranberry Sauce
- Roasted Asparagus