



YOUR EVENT IS SPECIAL TO US TOO!

Thanksgiving Package Heating / Cooking Instructions

Turkey: 14—16 pound raw weight.

Raw: Preheat oven to 350 degrees, add 1 cup of water to the bottom of the roasting pan (add more water as necessary). Cover turkey loosely with aluminum foil and place in the oven . Roast for 3 1/2 to 4 hours at 350 degrees. After 1 hour remove foil and baste every 15 minutes with pan drippings until done. Turkey should be cooked to an internal temperature of 160 degrees with a meat thermometer placed in the thickest part of the thigh.

18—20 pound turkey: Follow above instructions adding 30 to 45 minutes to the cooking time.

Let turkey rest, covered on the counter for 15 to 20 minutes before carving.

Cooked Whole Turkey:

Preheat oven to 325 degrees, add 1 cup of water to the bottom of the roasting pan and cover the turkey tightly with aluminum foil and place in oven. Reheat for 1 1/4 to 1 3/4 hours removing the foil for the last 20 minutes to crisp skin.

Cooked & Sliced in A Pan:

Preheat oven to 325 degrees, heat turkey stock on stove, pour hot stock over turkey, cover with aluminum foil and heat in oven for 15 minutes.

Sides:

1. Herb Stuffing: Cover w/ aluminum foil, bake @ 350 degrees for 20 minutes, uncover and bake for an additional 20 to 25 minutes.
2. Broccoli Casserole: Cover w/ aluminum foil, bake @ 350 degrees for 20 minutes, uncover and bake for an additional 20 to 25 minutes.
3. Sweet Potato Casserole: Cover w/ aluminum foil, bake @ 350 degrees for 20 minutes, uncover and bake for an additional 20 to 25 minutes.
4. Whipped Potatoes: Re-heat in microwave until heated through.
5. String Beans: Re-heat in microwave until heated through.
6. Carrots: Re-heat in microwave until heated through.

Enjoy Your Thanksgiving!