



HEATING INSTRUCTIONS

WHOLE TURKEY

REMOVE TURKEY FROM BAG & PLACE IN A ROASTING PAN; ADD TWO CUPS OF CHICKEN STOCK OR WATER AND COVER SECURELY. INSERT IN AN OVEN PREHEATED TO 275 DEGREES FOR ABOUT 1.5 HOURS. REMOVE ONCE THE TURKEY HAS AN INTERNAL TEMPERATURE OF 165°F.

CORNBREAD DRESSING

TRANSFER CORNBREAD DRESSING TO A BAKING PAN AND INSERT IN AN OVEN PREHEATED TO 350 DEGREES, UNCOVERED, UNTIL GOLDEN BROWN AND INTERNAL TEMPERATURE REACHES 165°F. (APPROXIMATELY 15 - 20 MINUTES)

MAC & CHEESE BAKED

REMOVE LID AND PLACE ORIGINAL PAN IN AN OVEN PREHEATED TO 350 DEGREES UNTIL GOLDEN BROWN OR 165°F INTERNAL TEMPERATURE. FOR BEST RESULTS, LET STAND AT ROOM TEMPERATURE FOR 1 HOUR PRIOR TO PLACING IN THE OVEN. (APPROXIMATELY 15 - 20 MINUTES)

SLICED TURKEY & MEATS

PLACE AN UNOPENED VACUUM-SEALED BAG WITH MEAT IN A LARGE POT WITH SIMMERING WATER FOR APPROXIMATELY 30 MINUTES OR UNTIL HEATED. REMOVE FROM WATER, OPEN AND TRANSFER TO YOUR FAVORITE SERVING DISH.

SIDE ITEMS

ITEMS MAY BE REHEATED IN ITS ORIGINAL CONTAINER UTILIZING A MICROWAVE OR TRANSFERRED TO A SAUCEPAN SET ON LOW TO MEDIUM HEAT, ENSURING ALL SIDES REACH AN INTERNAL TEMPERATURE OF 165°F.