

REHEATING INSTRUCTIONS

In case you can't find the reheating and serving instructions that came with your holiday meal, here you go. Happy Thanksgiving!

Grilled Marinated Gulf Shrimp

Serve room temperature – pull out of refrigerator 20-30 minutes prior to serving.

Crab & Artichoke Dip and Spinach & Artichoke Dip

Bake at 350°F for 20 minutes until browned on top.

Whole Brie with Cranberry Orange Relish

Bake at 350°F for 15 minutes until soft and creamy.

Smoked Turkey – Whole or Breast

Preheat oven to 270°F. Place 3 cups of water in the pan with the turkey and reheat for approximately 1½- 3½ hours depending on the size, or until hot. Be sure to baste every 20-40 minutes.

Grilled Rack of Lamb

Place lamb on cookie sheet; reheat at 200°F for 25-30 minutes.

Beef Tenderloin and Pork Tenderloin

Preheat oven to 350°F. Place 1/8 to 1/4 cup of water in the pan, depending on the size of your tenderloin, and heat for 10 minutes. Serving at room temperature is recommended.

Sides of Fresh Grilled Salmon

Preheat oven to 225°F. Reheat for 8 minutes. Serving at room temperature is recommended.

Smoked Ham

Preheat oven to 270°F. Place 2 cups of water in the pan and reheat for 1-2 hours or until hot.

Cornbread Stuffing with Sage

Add 2 tablespoons of water per quart, cover with foil and reheat at 250°F for 15 to 20 minutes per quart.

Southern Style Green Beans

Reheat on top of the stove over a low flame.

Mashed Potatoes with Bacon and Chive

Add 2 tablespoons of milk per quart; reheat at 250°F for approximately 30 minutes, or on stovetop over a low flame.

Turkey Gravy

Bring to a boil on the stove. If too thick, add some water.

Sauces (Cranberry Orange Relish, Horseradish Cream, Horseradish Mango Chutney, Horseradish Apple Cream, Whiskey Mustard Sauce, Fruited Horseradish Sauce, Spicy Peanut Sauce and Roasted Red Pepper Cream)

Serve cold.

Pies, Brownies and Lemon Bars

Eat on way home. Destroy all evidence.