

<p>Sliced Turkey breast: Conventional oven: preheat oven to 375°. Sprinkle on 2 tablespoons stock per half pound and wrap in aluminum foil. Warm 15 minutes per pound. Microwave: Sprinkle with stock, cover in plastic wrap and reheat on 50% power 5 minutes per pound, turning once half way through.</p>	<p>Five-spice cranberry sauce: To heat sauce, we recommend gentle heat in a saucepan, using stock or butter to finish, about one tablespoon of either per pint, whisked in as it begins to bubble. Or serve it cold, as is.</p>
<p>Turkey legs and Thighs: Conventional oven: preheat oven to 375°. Sprinkle on 2 tablespoons stock, wrap in aluminum foil and warm 20 minutes per pound Microwave: Sprinkle with stock, cover in plastic wrap and reheat on 50% power 5-7 minutes per pound, turning once half way through.</p>	<p>Fennel and Sausage stuffing: Conventional oven: butter a casserole with a close fitting lid or cover with foil, add 1 tablespoon of stock per pint of stuffing, dot with butter if desired, and reheat 15 –20 minutes per pint Microwave: Follow directions for conventional oven substituting plastic wrap for foil and heating 3 minutes at 50% power stirring once and heating 2 minutes more.</p>
<p>Roasted Beets with Walnuts, Grapes, Rosemary and Bleu Cheese: Conventional Oven: Heat spread out on a sheet pan at 375° for 12-15 minutes, adding bleu cheese over the top for the last 5 minutes. Microwave: Sprinkle with Bleu cheese and heat at high power for 2 ½- 3 minutes for the first pint, 1 ½ minutes for each additional pint.</p>	<p>Sage and celery stuffing: Conventional oven: butter a casserole with a close fitting lid or cover with foil, add 1 tablespoon of stock per pint of stuffing, dot with butter if desired, and reheat 15 –20 minutes per pint Microwave: Follow directions for conventional oven substituting plastic wrap for foil and heating 3 minutes at 50% power stirring once and heating 2 minutes more</p>
<p>Brussels sprouts, sunchokes and pancetta tossed with whole-grain mustard: Conventional oven: Heat spread out on a sheet pan tented with aluminum foil at 375° to heat through, about 6-8 minutes for 4 or fewer servings, 12-15 minutes for five or more servings. Stovetop: Sauté over medium heat to heat through, about 4-5 minutes. Microwave: Full power for 1 ½ minutes for first serving, 35 seconds for each additional serving.</p>	<p>Winter Squash Stew: Stovetop: Heat over medium heat until spinach wilts, stirring occasionally, about 7-8 minutes for the first serving, 3 minutes for each additional serving. Add hazelnuts. Microwave: Heat at high power for 3-4 minutes for the first serving, 2 minutes for each additional serving. Garnish with hazelnuts.</p>
<p>Scalloped white and sweet potatoes: Conventional oven: preheat oven to 375°. Place individual portions on a pan with space between them, tent with foil and heat through, about 14-18 minutes. Microwave: Heat at 50% power for 3 ½ minutes for the first serving, 2 minutes for each additional serving.</p>	<p>Dinner rolls: warm in 375° oven for 5 minutes. Microwave is not recommended</p>
<p>Mashed Potatoes: Empty contents into pan and reheat over medium low heat adding cream, half and half or milk to reach desired consistency (approximately 3 T per pint)</p>	<p>Pumpkin pie and Bourbon Pecan Pie: Serve cold, at room temperature, or heat in conventional oven for 12-16 minutes at 350°.</p>
<p>Gravy: Empty contents into a saucepan and reheat gently until it begins to bubble.</p>	<p>Chocolate bread pudding: Oven: heat tented with aluminum foil at 375° for 8-10 minutes. Serve over chilled crème anglaise. Microwave: Heat at high power for 2 minutes and serve over chilled crème anglaise.</p>
<p><i>Please reheat your turkey to an internal temperature of 165° Fahrenheit for food safety.</i></p>	<p>The Whole Nine Yards: follow individual instructions.</p>