

# • Reheating Instructions



Heinen's Prepared Foods are fully cooked and ready to eat cold or hot. If these foods are to be served hot, you have two choices:

- 1 When the food is to be served right out of the oven, it simply needs to be heated to a good, finished internal temperature. It should be "hot".
- 2 If the food is to be served on a buffet, hot held, then the food is to be heated to an internal temperature of 165°F, and kept above 135°F.



## Whole Turkey

Remove bird from bag and preheat oven to 350°F. Place bird into a roasting pan with a little water or broth and cover. Heat for 1-hour with cover on, after 1-hour remove cover for 30 minutes. Once internal temperature reaches 140°F bird is ready. Depending on oven the bird is ready in 1 ½ hrs.

## Smoked Whole Turkey

Remove from packaging and netting and preheat oven to 350°F. Place bird into a roasting pan and cover. Heat approximately 1 ¼ to 1 ¾ hours. Let rest 15 minutes before serving. For best quality do not overheat.

*It is characteristic of smoked poultry for the juices and meat to be pink in color and for bones to be a reddish color. This does not indicate the poultry is undercooked.*

## Carved Fully Cooked Whole Turkey

Preheat oven to 350°F. Place sliced turkey into an oven safe pan or shallow dish. Add 1 cup of broth or water and 1 T. butter. Cover with foil. Heat in oven for 30 minutes. Remove from oven carefully and baste with drippings. Return to oven uncovered and heat an additional 10 minutes (135°F or HOT). Recover and allow to rest before serving.



## Turkey Breast-Bone In

Remove from bag and preheat oven to 350°F. Place Turkey meat side up into a roasting pan with a little water or broth and cover. Heat for 40 minutes with cover on, after 40 minutes remove cover for 20 minutes. Once internal temp reaches 140°F the breast is ready. Depending on oven the breast is ready in 1 hour.

Because turkeys vary due to conformation etc., cooking times can only be approximate.

After removing from oven allow turkeys to rest 15 minutes before carving to allow the turkey to set and maintain its juices.



## Stuffing

**Conventional Oven:** Preheat oven to 350°F for 20 minutes, remove cover and continue for additional 10 minutes.

**Microwave Oven:\*** Place stuffing into a microwave safe bowl. Cover and cook on medium for 8-10 minutes. Reheat to an internal temperature based on final serving style.



## Mashed Potatoes

**Conventional Oven:** Preheat Oven to 350°F. Place potatoes into a baking dish. Cover and bake for 20-25 minutes or until heated through.

**Microwave Oven:\*** Place potatoes in a microwave safe dish. Cover and cook on high for 3 minutes. Stir to ensure even heating. Continue to heat for an additional



2-3 minutes or until heated through. Stir and let stand 2 minutes prior to serving.

## Gravy

**Stove Top:** Reheat on medium heat, stir often and reheat to an internal temperature of 165°F.

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## Beef Rib Roast in Oven Ready Bag

Preheat oven to 350°F. Keeping the rib roast in the bag, place into a shallow roasting pan. Make a small slit in the top of the oven ready bag.

Place in oven and heat the roast for 1 hour or until the internal temperature reaches 100°F.

If you like a more well done roast continuing to heat until desired doneness is reached (chart below).

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<b>RARE</b>	90-100°F
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<b>MEDIUM RARE</b>	100-110°F
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<b>MEDIUM</b>	110°F+
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## Au Gratin Potatoes

Preheat oven to 350°F. Transfer potatoes to an oven safe baking dish. Cover with oven-safe lid or foil.

Heat 20-30 minutes or until heat through. Remove lid halfway through for more browning on top.



## Creamed Spinach

Preheat oven to 350°F. Transfer to an oven safe baking dish. Cover with oven-safe lid or foil.

Heat 20-30 minutes or until heat through.