

Thanksgiving Reheating Instructions

Whole Roast Turkey

Remove turkey from refrigeration 1 hour before reheating. Remove plastic. Leave foil and parchment wrapping intact. Place wrapped turkey in pan for 2.5 hours. Remove foil and allow to cook uncovered for an additional 15-20 minutes. Allow turkey to rest 10-15 minutes before serving.

Tip: Add any pan drips to the gravy!

Sliced Turkey

Sliced White Meat for 4-6: Add ¼ cup of water to bottom of pan, replace lid, bake at 375° for 20 minutes

Sliced White Meat for 10-12: Add ½ cup of water to bottom of pan, replace lid, bake at 375° for 30 minutes

Sliced Dark Meat for 4-6: Add ¼ cup of water to bottom of pan, replace lid, bake at 375° for 20 minutes

Gravy

Heat in sauce pan over medium heat until it just boils, stir often. Once hot, reduce heat to the lowest setting until ready to serve.

Side Dishes

Oven: Transfer into safe dishes. Cover tightly with foil and place into 175° oven.

2-3 Quarts: 30 minutes

4-5 Quarts: 50-60 minutes

Stir half way through cooking. Convection ovens may heat quicker.

Microwave: Leave in container and open lid to vent. Microwave 2-3 minutes OR transfer into microwave safe dish loosely covered with plastic. Microwave on high for 7 minutes then stir, turn dish and microwave an additional 5-10 minutes until hot.

Soup: Transfer soup into thick-bottomed pot and heat over medium heat. Stir until just simmering. DO NOT BOIL!

HORS D'OEUVRES: Preheat oven to 375° degrees. Remove contents from container and place onto a baking sheet. Bake for approximately 8-10 minutes or until warmed through. Sauce or garnish should be served on the side. Do not reheat in the container.

Dinner Rolls: Place rolls in single layer on a baking sheet in 375° oven for 8-10 minutes.

Whole Pies: Allow pies to warm during dinner.

After removing your side dishes, turn the oven off and place pies inside.

TIP: To save time, start your sides early. While turkey is resting, lower oven to lowest temperature setting and keep side dishes in oven to maintain temperature until ready to serve. If you have two ovens, you may "hold" your side dishes at 150° for 30-40 minutes.

Additional Questions: Email info@tetcatering or call 781-826-3320