Thanksgiving Heating Instructions

Whole Smoked Turkey: ***This turkey is fully cooked. ***
Preheat oven to 375. In a roasting pan with a small amount of water, place the cold turkey, breast side down. Reduce temperature to 275. (Reheat turkey 18-20 minutes per pound. USDA recommends reheating to an internal temperature of 165.) To ensure the skin stays moist, you can baste the outside of the turkey with the water from the bottom of the pan halfway through cooking.
If you choose to carve your turkey cold, place slices & pieces of meat in a 9x13 pan. Pour ¾ c. broth or 7-up/Sprite over meat. Cover it tightly with foil. Heat at 275 for 2 – 2 ½ hours or until temperature reaches 165.

Ham:

Small: Thaw ham. If desired, pour cranberry sauce over ham. Bake, covered, at 275 for 40 – 60 minutes or until heated through.
Large: Thaw Ham. If desired, pour cranberry sauce over ham. Bake, covered, at 275 for 1 – 1 ½ hours or until heated through.
Family Size: Thaw Ham. If desired, pour cranberry sauce over ham. Bake, covered, at 275 for 1 – 1 ½ hours or until heated through.
*If needing to bake ham at 350 with other side dishes, make sure the lid is on tight to keep ham from drying out.
Small: Bake at 350 for 15 - 20 minutes until warmed completely through.
Large: Bake at 350 for 20 – 25 minutes until warmed completely through.
Family size: Bake at 350 for 25 – 30 minutes until warmed completely through.

Creamy Mashed Potato Casserole:

Small: Thaw casserole. Bake, covered, at 350 for 35-45 minutes or until heated through.
Large: Thaw casserole. Bake, covered, at 350 for 50-60 minutes or until heated through.
Family Size: Thaw casserole. Bake, covered, at 350 for 60-70 minutes or until heated through.

Cheesy Hashbrown Casserole:

Small: Thaw casserole. Bake, uncovered, at 350 for 30-45 minutes or until heated through. If top gets brown before cooked throughout, cover.
Large: Thaw casserole. Bake, uncovered, at 350 for 60-75 minutes or until heated through. If top gets brown before cooked throughout, cover.
Family Size: Thaw casserole. Bake, uncovered, at 350 for 1 – 1 ½ hours or until heated through. If top gets brown before cooked throughout, cover.

Praline Sweet Potato Bake:

Small: Thaw casserole. Bake, covered, at 350 for 35-45 minutes or until heated through.
Large: Thaw casserole. Bake, covered, at 350 for 50-60 minutes or until heated through.
Family Size: Thaw casserole. Bake, covered, at 350 for 60-70 minutes or until heated through.

Confetti Corn Casserole:

Small: Thaw casserole. Bake, covered, at 350 for 30 - 40 minutes.
Large: Thaw casserole. Bake, covered, at 350 for 45 - 55 minutes.
Family Size: Thaw casserole. Bake, covered, at 350 for 1 hr. - 1 hr. 15 minutes.

Turkey Stuffing:

Small: Thaw casserole. Bake, covered, at 350 for 30-45 minutes or until casserole is set. Take the lid off for the last 10-15 minutes until bread on top of casserole is dry.
Large: Thaw casserole. Bake, covered, at 350 for 1 hour. Take the lid off for the last 10-15 minutes until bread on top of casserole is dry.
Family Size: Thaw casserole. Bake, covered, at 350 for 1 – 1 ½ hours. Take the lid off for the last 15-20 minutes until bread on top of casserole is dry.

Green Beans with Garlic and Almond:

For Two: Thaw casserole. Bake, covered, at 350 for 30-45 minutes. Stir before serving to incorporate butter and seasonings throughout evenly.
Small: Thaw casserole. Bake, covered, at 350 for 45 – 60 minutes. Stir before serving to incorporate butter and seasonings throughout evenly.
Large: Thaw casserole. Bake, covered, at 350 for 1 – 1 ¼ hours. Stir before serving to incorporate butter and seasonings throughout evenly.

Turkey Gravy: Warm on stove or in microwave.

Dinner Rolls: Warm in microwave.