

Thanksgiving Heating Instructions

Cooking times are approximate, depending upon the size of your casserole. All items are fully cooked; they are done when heated throughout.

TURKEYS

Allow to come to room temperature by taking out of the refrigerator for 90 minutes before placing in the oven. Preheat oven to 350 degrees. Place in roasting pan with about 1/2 inch of water at the bottom. Cover with foil and heat for approximately:

25 - 30 minutes:	Turkey Breast 10 - 14 Lb Turkey
30 - 45 minutes:	20 - 24 Lb Turkey

Baste frequently with a mixture of gravy and water. Remove foil during the last 10 minutes of cooking.

BEEF TENDERLOIN

May be served at room temperature or warmed. To warm the tenderloin, first allow to come to room temperature (about 1 hour out of the refrigerator). Cover with foil and place in a pre-heated 350 degree oven for 20 minutes. Remove foil for the last 10 minutes of cooking.

CORNISH HENS:

Allow to come to room temperature. Cover with foil and place in a pre-heated 275 degree oven for approximately 15 minutes.

ORANGE HONEY GLAZED HAM

The ham is fully cooked. You may serve the ham at room temperature or heated. If you would like to serve your ham warm, first let the ham sit at room temperature for 90 minutes before placing it in the oven. To heat, place the ham in a roasting pan and place in a preheated 250 degree oven. Heat for 1 1/2 - 2 hours or until a thermometer registers 100 degrees near the center. The ham may be heated to higher temperatures but the ham will lose more moisture as the temperature rises. Allow the ham to rest out of the oven for 20 minutes, covered, before serving.

DRESSINGS OR MIRLITON CASSEROLE

Place in a greased casserole dish. Cover and place in a pre-heated 350 degree oven for 20 minutes or until slightly brown around the edges. Remove cover and cook 10 minutes longer, until golden brown on top.

MASHED POTATOES

Place in a greased casserole dish. Cover and place in a pre-heated 350 degree oven for 20 minutes. Remove cover and heat for an additional 10 minutes.

SWEET POTATO CRUNCH:

Place in a greased casserole dish. Leave uncovered and place in a pre-heated 375 degree oven for 45 minutes to an hour. As the sweet potato cooks it will start to become firm. The sweet potato is ready when it is the consistency of a pie. Warm topping slightly in a saucepan so that it is easier to pour. Spread pecan topping over potatoes and let bake for 5 - 10 minutes longer or until top is bubbly.

VEGETABLES

Place in a greased casserole dish. Cover and place in a pre-heated 350 degree oven for 20 minutes. Remove cover and bake for an additional 10 minutes.

CRABMEAT DIP

Bring water to a simmer in the bottom of the double boiler. Place the crabmeat dip in the top of the double boiler. Stir gently until warm.

BRIE

Place brie frozen on a baking sheet. Place in a pre-heated 375 degree oven for 20-25 minutes or until golden brown. Allow to cool for 15 minutes before slicing and serving.

GRILLED DUCK BREAST BROCHETTES / CRAB CAKES

Place on a baking sheet. Heat in a pre-heated 350 degree oven for 5 - 8 minutes..

ROLLS

Place on a baking sheet, cover with foil. Heat in a 275 degree oven for 5 minutes.

APPLE PIE

Place on a baking sheet. Heat in a 275 degree oven for 10 -15 minutes.

