

# BLUERIDGE

## RESTAURANT GROUP

### HOLIDAY MEAL REHEATING INSTRUCTIONS

*If possible, take all prepared items you are going to reheat out of your refrigerator 30 minutes in advance*

#### **WHOLE ROASTED TURKEY**

Preheat oven to 350°F. Remove the turkey from the aluminum foil pan and place in a roasting pan. Pour 1 cup of chicken stock/chicken broth in the bottom of the roasting pan and cover the roasted turkey tightly with aluminum foil. Bake at 350°F for 45-60 minutes, or until the roasted turkey reaches an internal temperature of 165°F.

#### **ROASTED WHOLE CHICKENS**

Follow the same procedure above, except bake at 350°F for 20 minutes, or until the roasted chicken reaches an internal temperature of 165°F.

#### **CORNBREAD STUFFING**

Preheat oven to 350°F. Reheat in a covered container until hot for 15-30 minutes. Check after 10 minutes.

#### **MASHED POTATOES**

Place mashed potatoes in a glass or other microwave safe bowl with ¼ cup of milk, cover with a wet paper towel and cook on high for 1 minute. Stir potatoes, and repeat, stirring every minute until potatoes are heated through. If the potatoes feel thick after heating, stir in an additional Tbsp of milk or whole butter.

#### **TURKEY GRAVY**

Heat in a saucepan, over low heat on a stove-top, stirring often, until hot.

*Note: Gravy can also be microwaved in an appropriate container until hot, about 3-4 minutes per pint, stirring at least once.*

#### **SAUTEED GREEN BEANS**

Place in a microwave safe dish covered with a wet paper towel and microwave on high for 1 minute. Stir and repeat for an additional 30 second increments until hot.

#### **SWEET GLAZED CARROTS**

Place in a microwave safe dish with 1 Tbsp of whole butter. Cover with a wet paper towel and microwave on high for 1 minute. Stir and repeat for an additional 30 second increments until hot.

#### **ROASTED BRUSSELS SPROUTS**

Place in a microwave safe dish with 1 Tbsp of whole butter. Cover with a wet paper towel and microwave on high for 1 minute. Stir and repeat for an additional 30 second increments until hot.

#### **BACON MAC 'N' CHEESE**

Preheat oven to 350°F. Place in oven at 350°F until hot for 20-30 minutes. For caramelized top, remove lid and broil to desired color.

#### **CRANBERRY SAUCE**

Remove from the refrigerator, using a spoon, mix cranberry sauce. Serve at room temperature.

#### **BREAD PUDDING**

Remove from the refrigerator 30 minutes prior to reheating. Preheat oven to 350°F  
Place in oven at 350°F until warm throughout for 20 minutes.

**The Maryland Department of Health recommends reheating until the internal temperature reaches 165°F.**