

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.

CREAMED CORN

Preheat oven to 350°F. Place in oven at 350°F until hot for 20-30 minutes. Stirring occasionally to ensure it is hot throughout. Garnish with grated parmesan cheese.

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.