



THANKSGIVING FAMILY FEAST

Re-heating instructions

Total re-heating time 35 minutes.

1. Preheat oven Turn on your oven and pre-heat it to 350* degrees.
2. Place Roasted turkey in the oven covered with the original lid.
3. Wait 5 minutes, add the Mashed potatoes container in the oven keep covered as well. (you may also heat on stove in sauce pan low heat)
4. Pour the Butternut Squash soup in a soup pot, place soup pot on the stove at low heat. The soup will take 20- 25 minutes to re=heat. Stir occasionally.
5. Now, uncover the Stuffing, beans and Brussel sprouts and place them in the oven for 20 minutes.(you may also heat in hot sauté pan on stove 5 minutes)
6. Gravy, you can re-heat the gravy in a microwave oven or in a pot. Takes about 10 minutes in a pot, 3 to 4 minutes in a microwave.
7. Garlic knots are fully Baked. For the best result, place them in a sheet pan in the oven for 4 minutes before serving. (you may leave them in the aluminum pan uncovered if you don't have room for a baking sheet)

Carefully remove one container at a time from the oven and check the temperatures to your preference.

8. Mashed potatoes, you must uncover the container and stir the mashed potatoes before serving with a spoon. Mix gently to incorporate the butter,

All food items are fully cooked.

Maria's Note: Each oven is Different in size and Temperature. Best to Calibrate your oven by placing an OVEN thermometer in the center of your oven to test temperature,

If you have smaller ovens, you can always Heat items on the stove;

Plan Ahead: Get out your Serving Platters and Utensils ahead of time so you don't rush around last minute; I like to label each dish with a post it notes of what will be served in those dishes so that I can place the heated food directly onto the appropriate service ware.

Most important, Have Fun, Enjoy the Day Food and Love ... Same Thing!

With Gratitude your Marias Italian Kitchen family