



Holiday Reheating Instructions

Turkey

1. Heat conventional oven to 350 degrees.
2. Take 1 LB of softened butter and rub on the outside of the turkey. This will help keep the turkey from drying out.
3. Cover the turkey with aluminum foil and place in oven.
4. Heat the turkey up until the internal temperature is at least 165 degrees (approximately 30-45 minutes, but the best way is a temp gauge to 165 degrees as time varies per heating device).
5. Remove from oven and let rest for at least 20 minutes before carving.

Cajun Rice Dressing

Option 1 - Remove the lid from the deli container and place your rice dressing in your preferred serving dish. Heat in the microwave until the temperature reaches 145°. Stir occasionally during this reheating process.

Option 2 - Preheat oven to 350°. Remove the lid from the deli container and place your rice dressing in your preferred serving dish. Cover with foil. Heat in the oven until the temperature reaches 145°. Stir occasionally during this reheating process.

Giblet Gravy

Option 1 - Remove the lid from the deli container and place your gravy in your preferred serving dish. Heat in the microwave until the temperature reaches 160°. Stir occasionally during this reheating process.

Option 2 - Remove the lid from the deli container and place your gravy in a pot. Place the pot over a low/medium flame on your stove top range. Heat the gravy to a temperature of 160°. Stir occasionally during this reheating process.

Creamed Spinach Madeline

Option 1 - Remove the lid from the deli container and place your spinach in your preferred serving dish. Heat in the microwave until the temperature reaches 145°. Stir occasionally during this reheating process.

Option 2 - Preheat oven to 350°. Remove the lid from the deli container and place your spinach in your preferred serving dish. Heat in the oven until the temperature reaches 145°. Stir occasionally during this reheating process.

Sweet Potatoes

Preheat oven to 350°. Remove the lid from the deli container and place your sweet potatoes in your preferred serving dish. Cover with foil. Heat in the oven until the temperature reaches 145°. Stir occasionally during this reheating process. Add the coffee pecan cream on top and bake for 3 to 5 additional minutes before serving.



New Orleans Favs (Chicken Gumbo, Shrimp Gumbo And Red Beans)

Option 1 - Remove the lid from the deli container and place your New Orleans Fav in your preferred serving dish. Add rice and mix in. Heat in the microwave until the temperature reaches 160°. Stir occasionally during this reheating process.

Option 2 - Remove the lid from the deli container and place your New Orleans Fav in a pot. Add rice and mix in. Place the pot over a low/medium flame on your stove top range. Heat to a temperature of 160°. Stir occasionally during this reheating process.

Mac & Cheese

Option 1 - Remove the lid from the deli container and place your mac & cheese in your preferred serving dish. Heat in the microwave until the temperature reaches 145°. Stir gently and often during this reheating process. You may add a little warm milk or heavy cream to this to make it a bit creamier.

Option 2 - Remove the lid from the deli container and place your mac & cheese in a pot. Place the pot over a low/medium flame on your stove top range. Heat the mac & cheese to a temperature of 145°. Stir gently and often during this reheating process. You may add a little warm milk or heavy cream to this to make it a bit creamier.

Chalmette Mac & Cheese

Option 1 - Remove the lid from the deli container and place your mac & cheese in your preferred serving dish. Heat in the microwave until the temperature reaches 145°. Stir gently and often during this reheating process. You may add a little warm milk or heavy cream to this to make it a bit creamier. Heat the roast beef debris and gravy in the microwave to 145°. Spread the warm roast beef over the mac & cheese followed by the gravy then serve.

Option 2 - Remove the lid from the deli container and place your mac & cheese in a pot. Place the pot over a low/medium flame on your stove top range. Heat the mac & cheese to a temperature of 145°. Stir gently and often during this reheating process. You may add a little warm milk or heavy cream to this to make it a bit creamier. Heat the roast beef debris and gravy to 145°. Spread the warm roast beef over the mac & cheese followed by the gravy then serve.

Collard Greens

Option 1 - Remove the lid from the deli container and place your collard greens in your preferred serving dish. Heat in the microwave until the temperature reaches 145°. Stir occasionally during this reheating process.

Option 2 - Remove the lid from the deli container and place your collard greens in a pot. Place the pot over a low/medium flame on your stove top range. Heat the collard greens to a temperature of 145°. Stir occasionally during this reheating process.

