

# Thanksgiving Heating Instructions

Appetizers - All pre-cooked appetizers should be reheated from a room temperature state.

Hot Crab Dip, 3 lb. - Preheat oven to 325°F, cover and heat for 45 minutes.

Hot Artichoke and Spinach Dip, 3 lb. - Preheat oven to 325°F, cover and heat for 45 minutes.

Mini Crab Cakes- Preheat oven to 400°F, heat uncovered for approx. 6 minutes

Stuffed Mushrooms- Preheat Oven to 325°F, heat uncovered for 15 minutes

Brie en Croute-Preheat oven to 375°F, bake uncovered for 20-25 minutes or until golden brown, allow to sit for 15 minutes before serving

Roasted Turkeys - *your turkey is fully cooked and should be reheated from a room temperature state*

\*add chicken broth to the bottom of the provided roasting pan and cover before heating\*

## Whole Turkey

16-20 lbs. - Preheat oven to 325°F, and heat for 1 ½ hours.

24-28 lbs. - Preheat oven to 325°F, and heat for 2 hours

## Turkey Breast - Bone-in

18 lb. Breast on Bone- Preheat oven to 325°F, heat for 1 ½ hours

## Turkey Breast - Boneless

6.75 lb. Boneless Breast- Preheat oven to 325°F, heat covered for 35-40 minutes

10 lb. Boneless Breast- Preheat oven to 325°F, heat covered for 1 hour 15 minutes

## Smoked Turkey Breast

12-14 lb. Smoked Turkey- Preheat oven to 325°F, heat 45-50 minutes

18-20 lb. Smoked Turkey- Preheat oven to 325°F, heat for 1 ½ hours

**4-6 Person Dinner Package** - 3 lbs. sliced turkey breast- Preheat oven to 300°F add broth to the pan or pour provided gravy over the turkey breast, heat covered for 40 minutes.

Smoked Virginia Hams - *Your Market Basket Ham is fully cooked and may be served cold. To serve hot, place in a shallow roasting pan with one of the following liquids in the bottom- ginger ale, white wine or cider (2 oz of liquid per pound) Baste Frequently.*

Boneless Ham - Preheat oven to 325°F, heat for 8 minutes per pound

Bone-in Ham - Preheat oven to 325°F, heat for 10 minutes per pound

\*provided glaze should be applied the last 20 minutes of heating

Sides - *your sides are fully cooked and should be reheated from a room temperature state*

*Items need to be placed into an oven safe or microwave safe container before heating*

Potatoes & Stuffing - Preheat oven to 325°F, cover and poke holes in foil, heat for 45 minutes to 1 hour, stirring mid-way through heating time.

Vegetables - OVEN Preheat oven to 325°F, cover and heat for 30-35 minutes

MICROWAVE Set on high for approximately 2-3 minutes, stir halfway through heating time