

YOUR HOLIDAY MEAL IS FULLY COOKED AND CAN BE EATEN HOT OR COLD AS DESIRED.

REHEATING DIRECTIONS

-TURKEY

-LEAVE TURKEY IN FOIL PAN AND OVEN BAG. PLACE TURKEY IN OVEN, BEING SURE THAT THE BAG WILL NOT EXPAND AND TOUCH ELEMENTS. HEAT AT 350 DEGREES FOR APPROXIMATELY 1 HOUR TO 1 HOUR 30 MINUTES. WE SUGGEST HEATING TO 160 DEGREES. ONCE DONE, CUT OPEN TOP OF BAG AND SERVE.

-HAM

-LEAVE HAM IN FOIL PAN AND OVEN BAG. PLACE HAM IN OVEN. HEAT AT 350 DEGREES FOR APPROXIMATELY 1 HOUR AND 30 MINUTES. WE SUGGEST HEATING TO 160 DEGREES. ONCE DONE, REMOVE OVEN BAG AND SERVE.

-SIDES

- -BAKED BEANS, MACARONI AND CHEESE, GREEN BEANS—PLACE IN 350 DEGREE OVEN UNCOVERED FOR APPROXIMATELY 20 MINUTES OR UNTIL WARMED.
- -DRESSING OR HASHBROWN CASSEROLE—PLACE IN 350 DEGREE OVEN COVERED FOR APPROXIMATELY 30-45 MINUTES OR UNTIL WARMED.

-BREAD

- -ROLLS—PLACE IN 350 DEGREE OVEN FOR 7-10 MINUTES. WE RECOMMEND TOPPING ROLLS WITH MELTED BUTTER BEFORE COOKING FOR BEST RESULTS.
- -CORNBREAD-PLACE IN 350 DEGREE OVEN FOR 7-10 MINUTES.

-DESSERTS

-APPLE OR PEACH COBBLER—PLACE IN 350 DEGREE OVEN COVERED FOR 15-20 MINUTES OR UNTIL TOP IS BROWNED.