



REHEATING INSTRUCTIONS

Whole Turkey (16 to 20 lb.)

Preheat oven to 325°, leave turkey in the aluminum cooking pan the turkey comes in. Uncover turkey, pour 1 cup of water or stock over top of the turkey evenly, then add ½ cup of water or stock directly in bottom of cooking pan. Then recover turkey with aluminum foil tightly.


 **Not Carved** 50 – 60 minutes **Carved** 35 – 45 minutes

> Add or subtract 5 minutes per pounds over or under 16 – 20 lbs

Side Dishes

(Tzimmes, Roasted Potatoes, Carrots & Onions, String Bean Almondine, Kugels, Farfalle & Mushrooms)

Preheat oven to 325°, can be heated in same oven as turkey. Leave in aluminum pan covered that they come in.


 30 – 35 minute

Gravy

Can be microwaved in the container it comes in or put in a sauce pan on low to medium heat. Stir frequently to ensure gravy does not burn on bottom.

Brisket / Roasted Chicken / Turkey Breast

Preheat oven to 350°, add one cup of water to pan, heat covered.

 25 – 30 minute

Potato Pancakes / Latkes

Preheat oven to 400°, place them on a baking sheet pan. The longer they are in oven the dark they may get. Make sure you keep your eyes on them.

 5 - 6 minute on each side