

Heating Instructions - Turkey & Sides

- Preheat oven to 350 degrees.
 - Add 1 cup water to pan with turkey to keep moist. Cover with foil. Heat turkey for 1 to 1½ hours or until internal temperature reaches 165 degrees. Temperature should be taken between the thigh and the leg.
 - While turkey continues to heat, place trimmings with covers on in oven for 30-45 minutes to temperature of 150 degrees.
 - Add a little water to gravy. Heat gravy in a sauce pan on stove top. Corn and green beans may also be heated on stove top to free up oven space, but you will need to add a little water.
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Heating Instructions - Ham

- Preheat oven to 350 degrees.
 - Place ham in oven for 1 to 1½ hours or until internal temperature reaches 145 degrees.
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Heating times may vary depending on your oven temperature.
Check pan temperatures periodically.

If you have any questions, please call 806-785-9299 between 9 a.m. and 3 p.m. on Thanksgiving.

Have a Happy Thanksgiving!