

ZIPPY'S

Thanksgiving Holiday Meals

REHEATING INSTRUCTIONS

All items in our Thanksgiving holiday meals are fully cooked. Reheat the following items to a safe serving temperature of 165° F before serving.

ROAST TURKEY

Preheat oven to 325° F. Carefully remove the wrapper from the refrigerated turkey (*there will be some juices*). For whole turkey, place breast side up, on a rack set in a shallow (2 to 2-1/2" deep) roasting pan. For half turkey, place cut side down and skin side up, on a rack set in a shallow (2 to 2-1/2" deep) roasting pan. The juices from the turkey and packaging may be added to the roasting pan. Brush the skin with cooking oil, or spray with cooking spray. Insert an oven-safe meat thermometer in the thickest part of the meat (*lower part of the thigh muscle*), for ease in checking temperature. (*An instant-read thermometer may also be used to check temperature, but cannot be put into the oven.*) Reheat turkey in preheated oven until the internal temperature is 165° F in the thickest part of the meat (*lower part of the thigh muscle; also check breast meat*). Carve and serve hot. The following times are a general guide only, and heating times may vary with your oven.

	WHOLE TURKEY	HALF TURKEY
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Cover breast with foil after:	1 to 1-1/4 hours	35 to 45 minutes
Start checking temperature after:	1-3/4 hours	1 hour
Approximate TOTAL Reheating Time:	2 to 2-1/2 hours	1-1/4 to 1-3/4 hours

***Microwave:** Remove wrapper from refrigerated whole or half turkey. Carve desired amount onto a microwave safe plate. Cover and microwave until thoroughly heated (165° F). Serve immediately. Store remaining turkey refrigerated at all times.

GRAVY

Stove Top: Empty gravy into a heavy-bottomed saucepan, heat over **MEDIUM** heat while stirring until gravy comes to a simmer.

***Microwave:** Empty one pouch gravy into a microwave safe dish, and cover loosely. Microwave on **HIGH** for 2-1/2 minutes. Stir well. Continue to microwave for 2 to 3 minutes or more, until gravy is completely heated through.

MASHED POTATOES

Stove Top: Transfer potatoes to pan. Heat on low. Stir occasionally.

Oven: Transfer mashed potatoes from the pouch to a baking dish, and spread to even thickness. If desired, cover with foil, to minimize crust formation. Bake at 325° F for approximately 25-40 minutes, stirring once or twice during heating, until heated through to 165° F.

***Microwave:** Transfer mashed potatoes from the pouch into a microwave safe dish, and drape with plastic wrap. Heat on high for 5 minutes. Stir, and drape again with plastic wrap. Heat for an additional 3-4 minutes. Let stand 2 minutes, stir before serving.

STUFFING

Oven: This method produces a stuffing with some crispy edges. Empty cold stuffing into a baking pan or oven-proof dish, and break up with a fork, spreading loose pieces to about 1-inch thickness. Do not pack down stuffing. Reheat uncovered at 325° F for 25 to 30 minutes, or until heated through. For a drier stuffing, fluff, and reheat an additional 5 minutes.

***Microwave:** This method produces a moist stuffing. Loosen the cover, and keeping the stuffing covered in its original microwaveable container, heat the cold stuffing on **HIGH** for 6 to 8 minutes. Let stand about a minute, remove cover, and loosen and fluff with a fork. Let stand several minutes to firm up, then loosen and fluff again to lighten texture, and transfer to serving dish.

** Microwave heating times given are a general guide for a 1000w microwave oven. Heating times may vary with your microwave oven.*

• Ensure food safety by heating all food to a minimum of 165° F, checking temperatures using accurate thermometers.

• Refrigerate leftovers promptly, or discard.

Revised 2024