



These instructions are meant as guidelines only. Every oven and microwave is slightly different and temperature settings will vary. Overheating will affect the quality of the food.

HEATING MASHED POTATOES (Heating in oven is recommended)

- **Conventional Oven: preheat to 350°F (Time: approximately 20-30 minutes)**

If the container your mashed potatoes came in is not for oven use, transfer the potatoes to a dish or pan that is oven safe. Make a hole, donut style, in the center of the mashed potatoes. (This will shorten the heating time.) Pour milk into the hole (about 1/4 cup per quart of mashed potatoes, or 1/8 cup per pint of potatoes). If you don't have milk, you can use turkey stock or chicken broth. Cover the dish or pan with foil and heat in the oven for approximately 20-30 minutes, or until the mashed potatoes reach 165°F. Gently stir and serve.

- **Microwave Oven (Time: approximately 2 - 4 minutes)**

Place the mashed potatoes into a microwave safe dish. Add a splash of milk (or you can use turkey stock or chicken broth) and gently stir. Press a glass (safe for microwave use) right-side-up into the middle of the potatoes until it touches the bottom of the dish. (This technique will distribute the heat more evenly, preventing hot spots and uneven heating.) **Heat at half power** for one minute, then remove the glass and gently stir, adding more milk if needed. Put the glass back in the middle and repeat in one or two minute increments until the mashed potatoes are heated to 165°F (approximately 2-4 minutes, depending on the amount of potatoes you are heating).

(If you don't use a glass, cover the mashed potatoes with a damp paper towel before heating.)

HEATING THE STUFFING (Heating in oven is recommended)

- **Conventional Oven: preheat to 350°F (Time: approximately 20-30 minutes)**

Transfer the stuffing to an oven safe dish or pan if it didn't come in one. Make a hole, donut style, in the center of the stuffing. (This will shorten the heating time.) Drizzle a little turkey stock or chicken broth onto the stuffing and then pour the rest into the hole (about 1/4 cup liquid per quart of stuffing, or 1/8 cup per pint of stuffing.)

Cover the dish or pan with foil, then heat in the oven until heated through (approximately 20-30 minutes, depending on the amount you are heating). If you want the top to be crispy, remove the foil for about the last 8 or 10 minutes.

- **Microwave Oven (Time: approximately 1 - 4 minutes)**

Place the stuffing into a microwave safe container. Drizzle a little turkey stock or chicken broth onto the stuffing. Place a glass of water (using a microwave-safe glass) into the middle of the stuffing. (This will create steam which will distribute the heat more evenly and will help prevent your stuffing from drying out.)

Microwave at medium power, stopping to check in one-minute intervals. Heat until warmed all the way through (approximately 1-4 minutes, depending on the amount of stuffing you are heating.)

HEATING THE GRAVY

Reheat gravy in a pan on the stove. Heat on medium, stirring frequently, just until the gravy comes to a light boil. Simmer on low until ready to serve.

If your gravy is too thick it can be thinned by adding a little bit of poultry stock (turkey or chicken stock) or water. Poultry stock is preferable, or use some of the hot juices from the roasting pan if you are cooking or reheating a whole turkey. Thin to desired consistency over medium heat.

HEATING VEGETABLES

Place in a microwave safe container. Add a splash of water (to create steam) and cover with a lid or damp paper towel. Microwave in 20 to 30 second intervals until heated through. Stir or flip between intervals. Check often to prevent vegetables from becoming mushy. (The vegetables can also be reheated by steaming or sautéing.)



REHEATING SLICED TURKEY

Preheat the oven to 325°F

Since cooked turkey should only be reheated once, heat only the amount you plan to eat or serve at the time.

KEEPING TURKEY MOIST AND DELICIOUS: We have included some turkey stock (roasting juices from your turkey) in the same container that holds your sliced turkey. Turkey stock is our secret to keeping turkey moist and delicious. Here at the Huber's, the turkeys are carved and then the line cooks dip the sliced turkey in the hot stock before putting it on a plate.

The turkey stock will give off steam as it heats, and the steam is what will heat your sliced turkey. So be sure to seal the pan or dish tightly so no steam escapes. (If you don't have turkey stock, you can use chicken broth or even water.)

If you ordered less than 3 pounds of sliced turkey, it most likely came in a plastic container. Place the sliced turkey, together with the turkey stock, in a **baking dish** or an oven proof dish. Spread the meat out in the dish and spoon the stock onto the meat. Then use foil or a baking lid to **seal the dish tightly so that no steam or moisture will escape**.

Place it in the oven until the meat is piping hot and has reached a temperature of 150° to 155°. (Touch the sliced turkey with the probe of a meat thermometer to check the temperature). Heating Time: approximately 15-30 minutes, depending on how much turkey you are heating. Uncover and serve immediately.

If you ordered a greater quantity of sliced turkey, it most likely came in a foil pan. You can heat your sliced turkey right in the foil pan. Spread the meat out in the foil pan and spoon the stock onto the meat. **Then seal the foil lid tightly around the foil pan so that no steam or moisture will escape**.

Place it in the oven until the meat is piping hot and has reached a temperature of 150° to 155°. (Touch the sliced turkey with the probe of a meat thermometer to check the temperature). Heating Time: approximately 20-40 minutes, depending on how much turkey you are heating.

REHEATING TURKEY DRUMSTICKS

Preheat the oven to 325°F

Since cooked turkey should only be reheated once, heat only the drumsticks you plan to eat or serve at the time.

- Line a baking sheet with foil. Place the drumsticks on the baking sheet, spreading them out so they don't touch. Spoon a little turkey stock (or chicken broth) onto your drumsticks.
- Loosely cover with foil, making a tent over the drumsticks. **Do not seal the foil around the pan or the drumsticks—keep it loose**.
- Place the baking sheet in the oven till the meat is heated through and has reached a temperature of 165°. (To check the temperature, stick the probe of a meat thermometer into the thickest part of the drumstick, being careful *not* to touch the bone.) Time: approximately 15-20 minutes.
- **Browning the Skin:** Remove the foil tent during the last 5 minutes to brown the skin.
- Let the turkey drumsticks rest for 5 minutes before serving.