



## Reheating a COLD Turkey Package

*These instructions are meant as guidelines only. Every oven and microwave is slightly different and temperature settings will vary. Overheating any of these products will affect their quality.*

### Heating the Turkey

- **Conventional Oven (Time: approximately 1hr. & 45 minutes – 2hrs & 15 min.)**

*Preheat oven to 500°. Once it reaches 500°, turn the oven down to 350°.*

*Brush skin lightly with olive oil. Add approx. 1½ cups of water or chicken or turkey stock to the roaster your turkey came in, pouring half in the cavity of your turkey and the other half in the bottom of the pan. Cover the turkey with foil, sealing it around the edges of the roasting pan.*

***After the oven has preheated to 500°, turn it down to 350°.** Then place your turkey into the oven for approximately 1½ hours. Use a meat thermometer to check the internal temperature of the turkey. (When inserting the meat thermometer into the turkey, make sure the probe does not touch the bone). The turkey is done when the internal temperature has reached 135° or 140°. The skin should be golden brown. If not, remove the foil and leave in for approximately 15-20 minutes longer, or until golden brown.*

### Heating Stuffing and Mashed Potatoes (2 quarts of each)

- **CONVENTIONAL OVEN Oven heating recommended (Time: approximately 30 minutes)**

*Make a hole, donut style, in the center of both the stuffing and the mashed potatoes. (This will shorten the heating time.)*

***Stuffing:** Pour 1/2 cup of chicken or turkey stock (or ½ cup of the hot juices from the roasting pan of your turkey) into the hole made in the stuffing.*

***Mashed Potatoes:** Pour 1/2 cup of milk (or water) into the hole made in the mashed potatoes. Cover both dishes with foil and heat in 350° oven for approximately 30 minutes.*

- **MICROWAVE OVEN (Time: approximately 2 - 4 minutes)**

*Place the stuffing and the mashed potatoes into microwave safe containers.*

***Stuffing:** Drizzle a little turkey stock or chicken broth onto the stuffing. Place a glass (microwave-safe) of water into the middle of stuffing (to create steam, distribute heat more evenly, and prevent stuffing from drying out.) Microwave at medium power, stopping to check in 1 min. intervals. It should be hot in about 2 to 4 minutes.*

***Mashed Potatoes:** Add a splash of milk (or turkey or chicken stock) and gently stir. Press empty microwave-safe glass right-side-up into the middle of potatoes till it touches the bottom of the dish (to distribute heat, preventing hot and cold spots). Heat at half power for one minute. Then remove glass, gently stir and add more milk or liquid if needed. Put glass back in the middle and repeat in one or two minute increments until heated to 165°F (approximately 2-4 minutes.) If you don't use a glass, cover the mashed potatoes with a damp paper towel before heating.*

### Heating the Gravy (2 quarts)

*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 or water. Poultry stock is preferable (either turkey or chicken stock), or simply use some of the hot juices from the roasting pan of your heated turkey. Thin to desired consistency over medium heat.*

### Instructions for keeping a HOT Turkey Package hot

*Keep the turkey, stuffing, and mashed potatoes covered with foil and in the oven on very low heat until ready to serve. Keep the gravy in a sauce pan on low and simmer until you're ready to serve.*

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