

# BLUERIDGE

RESTAURANT GROUP, LLC

## Reheating Instructions

If possible, take all items that you are going to reheat out of your fridge 1 hour in advance, so they can come to room temperature before you heat them up.

### ***The Turkey or Chickens***

*Heat in a 350° oven in a tightly covered foil roasting pan until you reach an internal temperature of 165°F. This will vary depending on your oven and the size of the turkey, approximately 45-60 minutes. You want to gently steam and just heat up the turkey in the jus, so be careful not to overdo it or let the pan dry out.*

### ***Traditional Stuffing***

*Reheat, covered, in a preheated 350° oven until hot, about 15-30 minutes, depending on the size of your order. Check after 10 minutes.*

### ***Whipped Potatoes***

*Place your potatoes in a microwave safe container and cover tightly with a lid or plastic wrap. Start with 5 minutes, with a 5 minute rest time before feeling the potatoes to see if they are hot. Microwave an additional 1-2 minutes at a time, resting a couple of minutes each time between each microwave. Repeat this, if necessary, until hot. You can do this slowly over a period of time while you're preparing the rest of your dinner. Potatoes will stay hot for quite a while if tightly covered.*

### ***Turkey Gravy***

*Heat in a saucepan, over low heat on a stove-top, stirring often, until hot. Gravy can also be microwaved in an appropriate container until hot, about 3-4 minutes per pint, stirring at least once.*

### ***For the Green Beans, Carrots and Mac & Cheese:***

*Place in oven at 350°F until hot, longer for the mac & cheese (about 20-30 minutes) and less time for the green beans/carrots (15-25 minutes).*

### ***Cranberry Sauce***

*Serve at room temperature.*

### ***Bread Pudding***

*Place in oven at 350°F until warm throughout. About 20 minutes from room temperature.*

**The Maryland Department of Health recommends heating until the internal temperature reaches 165°F.**