

Andy's Holiday Reheating Instructions

Item	Cooking Instructions	Time
<p>DIESTEL TURKEY, WHOLE</p>	<p>Preheat the oven to 350°F. Place turkey in the oven in a shallow roasting pan, breast side up. Heat for time specified based on size of turkey or until a thermometer inserted into the thickest section of the breast reads 135°F. Remove the turkey from the oven, place a piece of foil loosely over the turkey and let rest for 15 minutes.</p> <p>Tip: Using a baster, add pan drippings to gravy.</p>	<p>2 ½ – 3 lb = 30 minutes 5–7 LBS = 1 TO 1 ½ hours 8–10 LBS = 1½ TO 1¾ hours 12 –15 LBS = 1¾ TO 2¼ hours</p> <p>Approx. 10 min per lb</p> <p>Internal Temp – 135°F</p>
<p>DIESTEL TURKEY, CARVED</p>	<p>Preheat the oven to 350°F. Remove lid from oven-safe dish and pour ½ cup water/stock/broth over top of turkey slices.</p> <p>Heat for 12–15 minutes, or until a thermometer inserted into the center reads 165°F</p>	<p>12–15 minutes</p> <p>Internal Temp – 165°F</p>
<p>OVEN BAKED SPIRAL HAM, WHOLE</p>	<p>Preheat the oven to 350°F. Place the ham in a shallow roasting pan and cover with glaze. Loosely cover it with a sheet of heavy-duty aluminum foil. Press the foil down onto the ham and crimp the edges onto the pan to create a full seal. Slide the covered roasting pan into the center rack of the oven. Heat the cooked ham for *10 minutes for every pound.</p> <p>Heat for *45 minutes or until a thermometer inserted into the thickest section of the ham reads 135°F.</p> <p>Remove from the oven, cover loosely with foil and let rest for 15 minutes</p>	<p>45 minutes (approximately)</p> <p>10 minutes per lb</p>
<p>OVEN BAKED SPIRAL HAM, SLICED</p>	<p>Preheat oven to 350°F. Remove lid from oven-safe dish, cover slices with ham glaze and loosely cover with foil.</p> <p>Heat for 12–15 minutes, or until a thermometer inserted into the center reads 135°F.*</p>	<p>12–15 minutes</p> <p>Internal Temp – 135°F</p>
<p>TURKEY GRAVY</p> <p>MUSHROOM GRAVY</p>	<p>Heat in saucepan on stovetop over medium-high heat to a boil; reduce heat and simmer for 5–7 minutes prior to serving.</p>	<p>5–7 minutes</p> <p>Stir Occasionally</p>

Andy's Holiday Reheating Instructions

Item	Cooking Instructions	Time
HERBED STUFFING SAUSAGE APPLE STUFFING	Preheat oven to 350°F. Remove lid from oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 25–30 minutes or until a thermometer inserted into the stung reads 150°F.	25 – 30 minutes 10 min per lb
MASHED POTATOES WHIPPED YAMS CREAMED SPINACH	Preheat oven to 350°F. Preheat oven to 350°F. Remove lid from oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 25–30 minutes or until a thermometer inserted into the stung reads 150°F.	25 – 30 minutes 10 min per lb
ROASTED SWEET POTATOES BUTTERNUT SQUASH	Preheat oven to 350°F. Preheat oven to 350°F. Remove lid from oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 25–30 minutes or until a thermometer inserted into the stung reads 150°F.	25 – 30 minutes 10 min per lb
GREEN BEANS ALMONDINE HONEY GLAZED CARROTS	Preheat oven to 350°F. Preheat oven to 350°F. Remove lid from oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 25–30 minutes or until a thermometer inserted into the stung reads 150°F.	10 – 15 minutes approximately
SCALLOPED POTATOES	Preheat oven to 350°F. Remove lid from oven-safe dish and bake at 350°F for about 10 – 15 minutes or until a thermometer inserted into the center reads 135°F.	10 – 15 minutes approximately
HOMEMADE DINNER ROLLS	Preheat oven to 325°F. Remove from wrapper & place on aluminum foil in oven or toaster for 7 – 10 minutes.	7 – 10 minutes approximately