



Blen & Fig

THANKSGIVING REHEATING INSTRUCTIONS



Buttered Yeast Rolls: reheat in a 350° oven, uncovered for 5 minutes or until warm.

Sweet Potato Casserole: reheat in a 350° oven, covered for 20 minutes; uncover for last 5 minutes or until heated through and hot.

Wild Mushroom Stuffing: reheat in a 350° oven, uncovered for 20-25 minutes or until heated through and hot. If the edges begin to darken, cover with foil.

Green Bean Casserole: reheat in a 350° oven, covered for 20 minutes, uncover for the last 5 minutes or until heated through and hot.

Whipped Mashed Potatoes: reheat in a 350°, covered for 20-25 minutes or until heated through and hot.

Turkey Gravy: pour gravy into a saucepan and reheat on the stovetop over low heat, stirring frequently, until simmering.

Cranberry Compote: Serve refrigerated or room temperature.

All reheating temperatures and times are for a preheated oven. All temperatures are in Fahrenheit. Times may vary based on oven style and amount of food you are reheating (above directions are based on 4 servings). All reheated food needs to reach an internal temperature of 165 degrees. If the desired internal temperature does not reach within the initial time, continue cooking in 5 to 10 minute intervals until 165 degrees is reached. It is recommended to take menu items out of the refrigerator 20 minutes prior to reheating.

Thank you!