



IMPORTANT


- All Feasts require 3 hours re-heating time.
- Outlined below are the approximate cook times  for each item.
- Please use these cook times to coordinate the preparation of your feast.

OVEN-ROASTED TURKEY BREAST OR WHOLE TURKEY
Pre-heat oven to 325°F.

CONVENTIONAL OVEN FOR WHOLE TURKEY (Do not stuff turkey):


1. Remove turkey from wrapper. Do not heat turkey in plastic bag. Keep the clip attached to turkey legs while heating.
2. Place turkey on flat rack in 2 inch deep pan. Loosely cover the breast and top of drumstick with aluminum foil. Place in the oven and heat for approximately 2 1/4 hours or until internal temperature reaches 140°F when checked with a thermometer in the thickest part of the thigh next to the body, not touching the bone.
3. Remove from oven, carve and serve immediately.  2:15

CONVENTIONAL OVEN FOR TURKEY BREAST:


1. Remove the turkey breast from wrapper.
2. Place turkey breast on flat rack in 2 inch deep pan.
3. Cover pan tightly with aluminum foil & place in the oven.
4. Heat for approximately 2 hours or until internal temperature reaches 140° when checked with a food thermometer in the center of the breast.
5. Remove from oven, carve and serve immediately.  2:00

HONEY-GLAZED HAM

CONVENTIONAL OVEN:

1. Remove ham from wrapper.
2. Place ham in a baking pan; cover loosely with aluminum foil.
3. Bake approximately 1 1/4 hours or until internal temperature reaches 140°.  1:30

TO GLAZE HAM:


1. Remove foil from ham.
2. Increase oven temperature to 400°F.
3. Drain the drippings.
4. Brush ham with the honey-glaze.
5. Bake for 5 minutes.
6. Remove from oven and serve.  0:05

HASSLE-FREE SIDES SAFETY NOTES


- The **PLASTIC LIDS** on all sides **MUST BE REMOVED** before heating in the microwave or conventional oven.
- For your convenience, the plastic containers (bottom portion only) for the mashed potatoes, stuffing, vegetables and yams are oven and microwave safe. However, the plastic containers must be placed on a baking sheet before placing in the oven. For the microwave method, the plastic containers must be placed on a microwave safe dish before heating. This will allow for safe handling of the container. Use care when removing the **HOT** containers from the oven and microwave!
- Carefully follow the heating instructions listed to the right for both conventional oven and microwave heating methods. Do not use toaster ovens!

HASSLE-FREE SIDES: CONVENTIONAL OVEN
Pre-heat oven to 325°F. Heating times may vary due to various oven models.


MASHED POTATOES
Microwave is recommended for this item. (See instructions to the right.)

1. Remove the plastic lid from the container and cover tightly with aluminum foil.
2. Place container on a baking sheet (for safe handling). Place baking sheet in the oven.
3. After 45 minutes, remove sheet pan with container of mashed potatoes and stir. Return to the oven and continue baking for 45 minutes or until internal temperature reaches 165°F.
4. Remove and serve or keep warm.  1:30


FIRE ROASTED YAMS
Microwave is recommended for this item. (See instructions to the right.)

1. Remove the plastic lid from the container and cover tightly with aluminum foil.
2. Place the container on a baking sheet and place in oven and bake for approximately 45 minutes or until internal temperature reaches 165°F.
3. Remove carefully from oven.
4. Streusel Topping: Prior to serving, top hot yams with Streusel.  0:45


CHEF'S VEGETABLES
Microwave is recommended for this item. (See instructions to the right.)


1. Remove plastic lid from the container and cover tightly with aluminum foil.
2. Place container on a baking sheet and place in the oven and bake for approximately 45 minutes or until internal temperature reaches 165°F.
3. Remove and serve or keep warm.  0:45


STUFFING
Microwave is recommended for this item. (See instructions to the right.)

1. Remove plastic lid from the container and cover tightly with aluminum foil.
2. Place container on a baking sheet and place in the oven and bake for approximately 45 minutes or until internal temperature reaches 165°F.
3. Remove and serve or keep warm.  0:45


CORNBREAD

1. Remove plastic lid from the pan.
2. Place pan in the oven and bake for approximately 20 minutes.
3. Remove and serve or keep warm.  0:20

TURKEY GRAVY (STOVE TOP ONLY)
In a small sauce pan, heat the turkey gravy to a simmer on medium heat. Stir to avoid scorching. Remove and serve immediately.  <0:05


PINEAPPLE SAUCE (STOVE TOP ONLY)
In a small sauce pan, heat to a simmer on medium heat. Stir to avoid scorching. Remove & serve or keep warm.  <0:05

WHOLE 9" QUICHE


1. Pre-heat oven to 325°F.
2. Cover whole quiche loosely with a piece of aluminum foil. (Do not remove quiche from the metal tin.)
3. Place on the center rack and bake for 45 minutes.
4. Sprinkle the toppings on top of the quiche, replace the aluminum foil and continue baking for 30 minutes.
5. Remove and serve or keep warm.  1:15

HASSLE-FREE SIDES: MICROWAVE OVEN
Heating times may vary due to various oven models.


MASHED POTATOES

1. Remove plastic lid from the container and cover tightly with plastic wrap.
2. Place container on a microwave safe dish (for safe handling) and place in the microwave at high setting for 6 minutes. Carefully remove and stir.
3. Return to microwave and heat to internal temperature of 165°F, approximately 6 more minutes.
4. Remove and serve or keep warm.  0:12


STUFFING

1. Remove plastic lid from the container and cover tightly with plastic wrap.
2. Place container on a microwave safe dish and heat at high setting for approximately 4 minutes. Remove and stir.
3. Return to the microwave for approximately 3 more minutes or until internal temperature reaches 165°F.
4. Remove and serve or keep warm.  0:07


FIRE ROASTED YAMS

1. Remove plastic lid from the container and cover tightly with plastic wrap.
2. Place container on a microwave safe dish and place in the microwave at high setting.
3. Heat at high for 3 minutes. Remove and stir.
4. Return container to microwave and heat to 165°F, approximately 3 more minutes. Keep warm.
5. Streusel Topping: Prior to serving, top hot yams with Streusel.  0:06


CHEF'S VEGETABLES

1. Remove plastic lid from the container and cover tightly with plastic wrap.
2. Place container on a microwave safe dish and heat at high setting for approximately 3 minutes. Remove and stir.
3. Return to the microwave for approximately 3 more minutes.
4. Remove and serve or keep warm.  0:06

CORNBREAD
Do not place aluminum pan in the microwave!

1. Remove cornbread from aluminum pan and place on a microwave safe dish.
2. Microwave at high setting for 3 minutes.
3. Remove and serve or keep warm.  0:03

WHOLE 9" QUICHE

1. Carefully remove the whole quiche to a microwave safe dish with a deep rim such as a glass pie dish.
2. Place dish in the microwave and heat on high for 3 minutes.
3. Sprinkle the toppings on top of the quiche.
4. Heat in microwave on high for an additional 5 minutes or until the internal temperature reaches 165°F when checked with a food thermometer.
5. Remove and serve or keep warm.  0:08