



# Reheating Instructions

Thank you so much for allowing Zingerman's Roadhouse to cook for you this holiday. Here are some instructions to reheat your thanksgiving meal from our chefs.

## **Whole Free-Range Turkey**

Pre-heat oven to 350°. Heat the turkey for approximately 40 minutes, or until it reaches an internal temperature of 165°. Cooking time may vary based on the actual temperature of the oven and size of turkey.

Note: Due to the cooking process, your pit-smoked turkey will have a slightly pink color.

## **Free-Range Turkey Breast**

Pre-heat oven to 350°. Heat the turkey breast for approximately 15-20 minutes, or until it reaches an internal temperature of 165°. Cooking time may vary based on the actual temperature of the oven and size of turkey breast.

Note: Due to the cooking process, your pit-smoked turkey will have a slightly pink color.

## **Mashed Potatoes, Mashed Sweet Potatoes, Macaroni & Cheese**

Reheat in a saucepan over medium heat. Add a bit of milk and stir often until heated through, approximately 8-10 minutes.

## **Roasted Local Vegetables**

Place in a casserole dish. Cover and heat in 350° oven for 15-20 minutes.

## **Green Bean Casserole**

Place in a casserole dish. Cover and heat in 350° oven for 15 minutes. Remove from oven and top with fried onions. Place back in oven for 5-10 minutes.

## **Savory Cornbread Stuffing**

Place in a casserole dish. Moisten with a bit of chicken broth or water and heat in a 350° oven for approximately 20-30 minutes.

## **Turkey Gravy or Mushroom Soup**

Bring gravy or soup to a simmer in a saucepan over medium heat.

## **Zingerman's Bread or Rolls**

Pre-heat oven to 350°. Heat loaf for 15-20 minutes or until heated through. Heat rolls for 5-8 minutes until heated through.

## **Bacon-Braised Greens**

Put in a saucepan over medium heat, cook until simmering.

## **Roadhouse Blueberry Cobbler**

Keep item in a foil pan, pre-heat oven to 325°, heat for 10-15 minutes or until heated through.



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