



## Reheat Instructions

**Turkey:** Heat oven to 350°F, unwrap turkey from clear plastic wrap only. Place turkey, still wrapped in foil, in oven for approximately one hour (or until the internal temperature of the turkey is back up to 165°F). Allow to rest for 10 minutes before carving.

**Dressing/Sweet Potato Casserole:** Heat in microwave on high heat for 2 minutes, covered in a microwave safe container. Stir, and if not hot enough, heat an additional 30 seconds at a time until hot. If stuffing/dressing seems a little dry from being in the refrigerator, add a splash of chicken stock or water prior to reheating.

**Green Beans/Corn:** On the stovetop, reheat over medium heat with liquid in the container until brought to a light boil, reduce to simmer and heat through. In a microwave, heat in a microwave safe container with the liquid included for 2 minutes with one corner of the lid vented.

**Gravy:** Heat in the microwave for approximately 1 minute, or until hot throughout. On a stovetop, on medium heat, bring to a simmer, stirring occasionally until it reaches your desired temperature. If gravy gets too thick from reheating, thin with splashes of hot water or chicken stock during the reheat process.

**Mashed Potatoes:** Microwave on high for 2-3 minutes covered, remove, and stir. Continue to reheat in 1 minute intervals, stirring after each round, until heated through and at desired temperature. After desired temperature is reached, place a ¼ cup milk or cream and butter or margarine (optional) to regain creamy texture and taste.

*Warning: Please be careful handling all items out of microwave and ovens, everything will be extremely hot and for items loosely covered, steam will escape when first opened. Use only microwave/oven safe containers. All times are approximate as effectiveness of cooking equipment may vary.*

The Broken Barrel Tavern wishes you and your family a very  
Happy Thanksgiving and safe, healthy holiday season!  
Thank you so much for your loyal support!

