



Thanksgiving Re-Heating Instructions

Thank you for purchasing your Thanksgiving entrées and sides from Gunther's this year. Here are the instructions to reheat your meal. Please note: If you will **not** be eating within 2 hours of picking up your order, it is crucial that you refrigerate all perishable items. The FDA recommends that all items are reheated to an internal temperature of 165°F. **Bon Appetit!**

TURKEY

Recommended reheating: In a large skillet bring included turkey stock to a simmer. Carve the turkey in 1/4" slices (give or take). Submerge turkey slices in simmering stock for 20-30 seconds and remove (experiment with a slice or two to your liking). **SAVE THE STOCK FOR REHEATING GRAVY.**

Oven Reheating: Pre-heat oven to 275°F. Use included foil pan or transfer to oven safe pan. Cover w/ foil. Put turkey in oven for 45-55 minutes or thickest part of meat when the temperature reaches 165°F. Rest uncovered for 15 minutes before carving. *We do NOT recommend this method as it may cause dryness in the breast meat.*

Gravy: Our gravy is made fresh from turkey drippings. When the gravy cools, it becomes a gel-like consistency. Microwaving is ok, but it tends to stay a bit clumpy.

Recommended Reheating: In a saucepan, add 1/4 cup of turkey stock (see above) and bring to a boil. Add in one quart of gravy and whisk until smooth. If still clumpy, add a little more stock until desired consistency.

Stuffing: Pre-heat oven to 275°F. Use included foil pan or transfer to oven safe pan. Dab butter on top (the more the better). Cover in foil. Bake for 20-25 minutes. Remove foil. Bake uncovered for 10 additional minutes.

Recommended: After uncovering after 20-25 minutes, dab with MORE butter, and place under hot broiler for 1-2 minutes for a great crust! IT IS CRUCIAL YOU WATCH IT (every 30 seconds or so) SO THE STUFFING DOES NOT BURN. Each oven is different so be careful. We love this method, but diligence is necessary! Broil to a nice golden brown.

Mashed Potatoes: The microwave works great for mashed potatoes! Either transfer to a microwaveable dish or use the microwaveable safe pint / quart containers. Heat on high for 1 minute. Stir. Heat for another minute. Repeat until 165°F.

Green Beans Almondine: The microwave works well, but we prefer to reheat in a saucepan on medium / medium-high heat. Stir frequently