Turkey Dinner Preparation Instructions

Serves 8-10

This dinner contains all fresh products and should be served within two days of purchase to guarantee freshness. Keep refrigerated until ready to heat and serve.

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Oven temperature: 350 F. Ovens vary; adjust cooking times accordingly.

ALL-NATURAL WHOLE TURKEY*

Your turkey is fully cooked and ready to eat. To prepare a hot turkey, please follow these heating instructions.

Heat oven to 350 F.

1. Remove turkey from packaging and place breast side up in a roasting pan supported by a baking sheet. Add 1 ½ cups water, then cover with foil.
2. Bake on center oven rack for 2 hours.
3. Carefully remove turkey from oven. Remove foil and return to oven. Bake an additional 30 minutes or until internal temperature reaches 165 F.
4. Remove turkey from oven and allow to rest 10 minutes before carving.
5. Pour pan drippings over hot sliced turkey just before serving or use to make gravy.

* It is important not to overcook your all-natural turkey as it will cause dryness and a tough texture.

MASHED POTATOES – 2 PACKAGES

Mashed potatoes are packaged in containers that can be put directly into a conventional oven or microwave, if desired.

Conventional Oven

Heat oven to 350 F.

1. Cut small holes in film covering potatoes to vent and place on a baking sheet.
2. Bake on center rack for 25-30 minutes or until internal temperature reaches 165 F.
3. Carefully remove from oven; remove film and stir potatoes before serving.

Microwave Oven

1. Cut small holes in film covering potatoes to vent.
2. Heat each package on high for 3 minutes.
3. Carefully remove from microwave; remove film, stir and microwave on high an additional 1-2 minutes or until internal temperature reaches 165 F.
4. Carefully remove from microwave and serve immediately.

GREEN BEAN CASSEROLE

Heat oven to 350 F.

1. Remove plastic seal and cover on beans.
2. Place on a baking sheet.
3. Bake uncovered for 25-30 minutes.
4. Remove from oven and gently mix beans.
5. Return to oven uncovered and bake an additional 25-30 minutes.
6. Remove from oven and top with desired amount of french-fried onions.
7. Return to oven uncovered and bake for an additional 10 minutes.
8. Let rest 5 minutes before serving.

SAGE DRESSING

Heat oven to 350 F.

1. Remove plastic seal and cover on dressing.
2. Cover with foil.
3. Bake covered for 50-60 minutes or until heated to 165 F.

POULTRY GRAVY

Stove Top

1. Place sauce contents into saucepan; heat over medium-high heat and bring to a simmer, stirring constantly.
2. Remove from heat and serve.

Microwave

1. Do not microwave in the container provided.
2. Place sauce into a microwave-safe dish.
3. Place in the microwave and heat for 6-9 minutes or until heated to 165 F. Stir and serve.

LUNDS AND BYERLY'S TEA BUNS

Your fresh rolls are fully baked but may be warmed in the oven.

Remove from bag and place in oven on tray for approximately 5 minutes until warm.

PECAN PIE

Remove from carton and store at room temperature until ready to serve.

PUMPKIN PIE

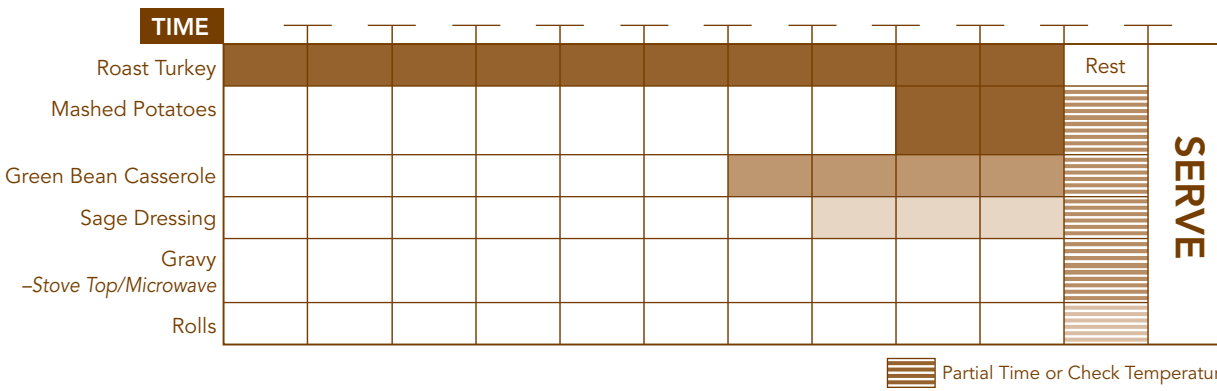
Keep refrigerated until ready to serve.

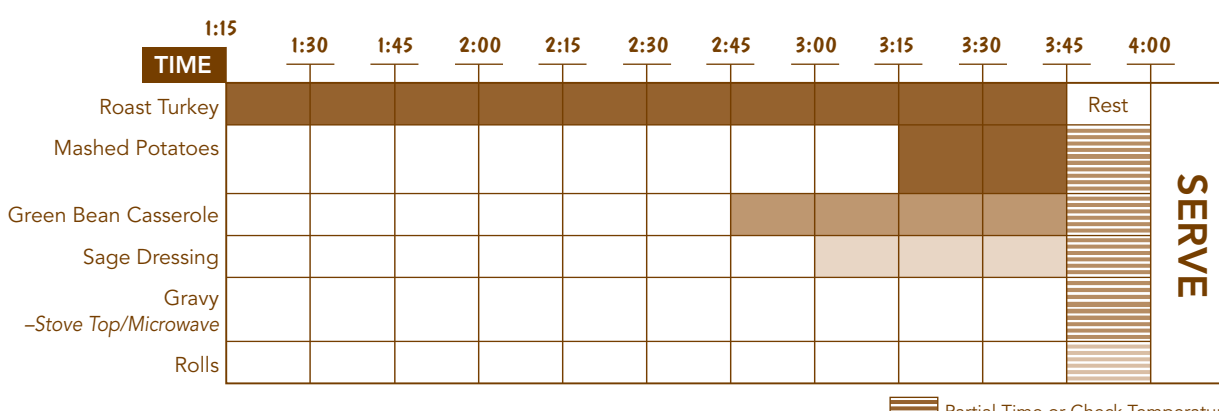
TURKEY DINNER HEATING INSTRUCTIONS (Serves 8-10)

Heat oven to 350 F. Using the chart below, fill in the time slots starting on the far right with the time you would like to serve your dinner and, working to the left, fill in each time slot by the quarter hour. Simply follow the guideline on when to place the various meal components in your oven and when they will be ready to remove.

For safety, remember all hot foods should be heated to at least 165 F.

Check item temperatures periodically as consumer ovens vary.



Here is an example of a meal planning schedule.

In this case, we plan to serve the meal at 4 p.m. Put the turkey in the oven at 1:15 p.m., potatoes at 3:15 p.m., etc. The shaded area indicates time the item is in the oven.