

HEATING/COOKING INSTRUCTIONS FOR HOLIDAY DINNERS

GRAVY

HEATING INSTRUCTIONS:

STOVE TOP (Preferred Method)

- Transfer gravy to saucepan.
- Heat over medium heat, stirring occasionally.
- Bring to a boil.
- Serve hot.

MICROWAVE (HIGH Power Setting)

- Remove lid. Cut film to vent.
- THAWED – Heat 3 minutes, stir, heat an additional 2-3 minutes or until hot.
- FROZEN – Heat 5 minutes, stir, heat an additional 5-6 minutes or until hot.

SIDE ITEMS

COOKING INSTRUCTIONS:

MICROWAVE OVEN (Quick Method)

- Remove sleeve and inner film. Use HIGH Power setting. Place on microwave-safe plate.
- If frozen, microwave 13 minutes.
- If thawed, microwave 11 minutes.
- After cooking, let stand in microwave 1-2 minutes. Using pot holders and both hands carefully remove tray. Product will be hot.

CONVENTIONAL OVEN

- Preheat oven to 375°F.
- Remove sleeve and inner film, and empty contents into an oven safe dish.
- If frozen, bake covered 50-55 minutes.
- If thawed, bake covered 30-40 minutes.
- Using pot holders, and both hands, carefully remove the dish from the oven. Product will be hot.

SPIRAL SLICED HAM

Remove outer foil and bag. Place ham in baking dish and cover loosely with foil. Heat for 45 to 60 minutes at 250°F. For best flavor, do not overheat.

SMOKED TURKEY/ BAKED TURKEY/ BAKED TURKEY BREAST

Turkey is fully cooked. If frozen thaw completely under refrigeration before heating.

Conventional Oven

- Remove from bag, place in a shallow pan breast side up.
- Place in a 350°F oven for 8-10 minutes per pound or until thickest portion reaches 160°F.
(Remove foil the last 15 – 20 minutes if browning is desired)

Allow turkey to stand 15 minutes, carve and serve. Promptly refrigerate all uneaten portions.

Prater's turkey products are fully cooked and ready to eat. We often use younger, more tender birds, so when you cut into a hot turkey, it might appear pinkish in color and some pink juices might appear. Several natural factors contribute to this, including the age of the bird. It does not indicate an undercooked turkey.