

REHEATING INSTRUCTIONS

Final touches for your Holiday Meal & Sides

FULLY COOKED WARM & SERVE TURKEYS

OVEN ONLY: Preheat the oven to 350°F. Pour about 1 cup of water into the bottom of a roasting pan. Leave turkey in the cooking bag and place in the roasting pan. Bake turkey until the interior reaches a desired temperature (about 165°F when a thermometer is inserted into the thigh. Plan to heat for about 2 to 2 1/2 hours.) Remove from the oven, let stand at room temperature for 20 minutes before carving.

FULLY COOKED WARM & SERVE TURKEY BREASTS

OVEN ONLY: Preheat the oven to 350°F. Remove foil. If using oven-ready bag, place in preheated oven. For a crispier skin, remove turkey from cooking bag and place on a rack in a roasting pan. Place the covered turkey breast in the oven and heat until an internal temperature of 165°F has been reached.

BUSCH'S SPIRAL SLICED HAM & DEARBORN SPIRAL SLICED HAM

OVEN ONLY: Preheat oven to 350°F. Leave foil wrapper on ham and place in an oven-proof pan. Place in oven and bake for about 45-60 minutes, or until an internal temperature of 165°F has been reached.

SIDES & VEGGIES

OVEN: All side dishes are in oven-friendly containers. If reheating in the oven, always remove the plastic top. Heat oven to 350°F. Heat uncovered for 15-20 minutes or until the internal temperature reaches 165°F.

MICROWAVE: Remove the top of the container and cover with plastic wrap or wax paper. Microwave on high for 4 minutes. Stir to heat evenly. Return to the microwave for an additional 2-3 minutes or until the internal temperature reaches 165°F.

STUFFING & POTATOES

OVEN: All side dishes are in oven-friendly containers. If reheating in the oven, always remove the plastic top. Heat oven to 350°F. Heat uncovered for 20-25 minutes or until the internal temperature reaches 165°F.

MICROWAVE: Place the top of the container loosely on the package and microwave on high for 4 minutes. Stir to heat evenly. Return to the microwave, uncovered, for an additional 2-3 minutes or until the internal temperature reaches 165°F.

GRAVY

STOVE TOP: Pour into a saucepan and heat over low heat, stirring frequently until gravy begins to simmer.

BUSCH'S GARLIC PEPPER RUBBED RIB ROAST - UNCOOKED AT PICK-UP

Preheat the oven to 325°F degrees (convection ovens 275°F). Place the roast, bone side down, on a foil or parchment lined baking sheet or on a rack in a shallow roasting pan. Place the roast in the oven. Cook, basting with pan juices occasionally, for 90 minutes before checking the temperature. Check the internal temperature of the roast with an instant read thermometer inserted into the middle of the thickest part of the roast. Return the roast to the oven, if necessary, and roast for another 20 to 30 minutes or until the internal temperature of the meat reaches the desired temperature. { Rare: 125°F, Medium Rare: 130°F, Medium: 140°F, Well Done: 145°F } Remove the beef from the oven at the desired temperature. Allow the beef to rest for 15-20 minutes before slicing. The internal temperature of the roast will increase between 5-10°F while it is resting.

