



# Food for Thought

Catering for Corporate, Private & Impromptu Events

[PearSalad.com](http://PearSalad.com)

## Thanksgiving Re-Heating Instructions

Your food has been fully cooked and simply needs to be re-heated. Most foods can be reheated in the oven, covered, at 350°. Time will depend on the density of the food. The below times are estimates for food that is in 2 ½ inch deep foil pans. Reduce the time by a third for shallow pans.

Carved Whole Turkey: 45- 50 minutes

Turkey Breast: 25-35 minutes

Stuffing: 40-45 minutes

Mashed Potatoes or Sweet Potatoes: 45-50 minutes

Turkey Gravy: Heat in a saucepot on the stove over medium heat, stir frequently

Winter Vegetables, Green Beans or Brussels Sprouts: 25-35 minutes

Bread Pudding or Cobbler: 45-55 minutes

These times will vary. When in doubt, check the temperature of the center of the pan with a thermometer. State guidelines for the reheating temperature of prepared food are 165° F. If possible, stir items half way through to expedite heating time.

Thank you for choosing Food for Thought!

Happy Thanksgiving!

