

# **THANKSGIVING HEATING**

## **INSTRUCTIONS**

All items should be refrigerated overnight. It's best to bring items to room temp (30-40 minutes) before re-heating. Increase cooking time for larger quantities and/or if your oven is full.

**Soup & Gravy** – Stovetop: Simmer on low for roughly 10 minutes

### **SIDES & VEGGIES:**

**Green Beans** – Stovetop: (this will change the color) add 1 tbsp water per pound, simmer for 2-4 minutes or microwave 2-3 minutes (this will keep color)

**Wild Rice Dressing** – Stovetop: Add 1 tbsp water, simmer for 2-4 minutes

**Brussel Sprouts - Butternut Squash - Roasted Cauliflower – Roasted Potatoes:**  
In the oven @350 for 10-15 minutes

**Mashed Potatoes** - Stovetop: Add 1-2 tbsp milk, cover over medium heat, stir frequently. Or in the oven @350 for 25-30 minutes, covered

**Sweet Potatoes – Sausage Stuffing – Corn Bread Stuffing:** In the oven @350 for 25-30 minutes

### **FULL TRAYS:**

**Mac & Cheese – Lasagnas – Spinach Casserole:** In the oven @350 for 40-50 minutes (covered 35, uncovered for the last 10)