# ROOTED IN EVERYONE

*enjoying the holidays*

**Thanks for letting Fresh Thyme be part of your holiday traditions! From our family to yours, may your season be filled with joy, warmth, and plenty of delicious moments.**



# Turkey Holiday Meal Heating Instructions

*Serves 6 to 8 people*
*Please allow up to 2 hours time for reheating.*

### JAINDL SMOKED WHOLE TURKEY

Preheat your oven to 275°F. Place in a shallow pan. Heat approximately 8-10 minutes per pound. Turn oven setting down to 140-200°F in order to keep warm until ready to serve.

### TURKEY GRAVY

Pour gravy into a sauce pan. Heat over medium-low heat, stirring frequently. Bring to 165°F and serve.

### LOADED MASHED POTATOES

Preheat oven to 375°F. Remove lid and cover pan tightly with aluminum foil. Place the container on a sheet tray and heat in the oven for 45-50 minutes. Remove foil cover and heat for an additional 20 minutes. Take out of oven and let it rest for 10 minutes. Stir well before serving.

### CORNBREAD & SAUSAGE STUFFING

Preheat oven to 375°F. Remove lid and cover pan tightly with aluminum foil. Place the container on a sheet tray and heat in the oven for 45-50 minutes. Remove foil cover and heat for an additional 20 minutes. Take out of oven and let it rest for 10 minutes. Stir well before serving.

### CREAMED CORN

Preheat oven to 375°F. Remove lid and cover pan tightly with aluminum foil. Place the container on a sheet tray and heat in the oven for 30-40 minutes. Stir half way through. Take out of oven and let it rest for 10 minutes. Stir well before serving.

### RAINBOW CARROTS WITH ROASTED HERB BUTTER

Preheat oven to 375°F. Bake for 45-50 mins at 400°F. Stir and allow to sit for 5 minutes before serving.