KASPARS CATERING

Reheating Instructions

2 HOURS BEFORE DINNER

Remove items from fridge (this allows for an even cook!)
Preheat oven to 375°F

1 HOUR BEFORE DINNER

Start Turkey: Bake at 375°F with lid on for 30 minutes. Remove lid and bake an additional 10-15 minutes or until internal temperature reaches 165°F.

Start Stuffing: Bake at 375°F with lid on for 30 minutes or until internal temperature reaches 165°F. Remove cover and bake an additional 5-10 minutes or until crispy on top.

15 MINUTES LATER (45 MINUTES BEFORE DINNER):

Start Mashed Potatoes: Bake at 375°F with lid on for 25-30 minutes or until internal temperature reaches 165°F.

15 MINUTES LATER (30 MINUTES BEFORE DINNER):

Start Honey Ginger Carrots & Roasted Northwest Vegetables: Bake at 375°F with lid on for 20-25 minutes or until internal temperature reaches 165°F.

15 MINUTES LATER (15 MINUTES BEFORE DINNER):

Start Gravy: Microwave: Vent lid and microwave for 2-4 minutes or until hot.

Stove Top: Transfer to a sauce pot and bring to a boil over medium heat. Stir continuously to avoid burning. Remove from heat once it comes to a boil.

Start Rolls: Warm at 375°F for 3-5 minutes.

PLATING INSTRUCTIONS:

The remaining items do not require reheating. Transfer items to your serving plates of choice & enjoy!