Thanksgiving Kit Reheat Information

**Whole Smoked Turkey**
1. Let the smoked whole turkey sit at room temperature for 1 hour.
2. Preheat oven to 350° F
3. Remove Cry-O-Vac and plastic wrap from turkey.
4. Place turkey in a shallow roasting pan. Put ½ inch water in roasting pan and cover with aluminum foil.
5. Reheat at 350° F for 1 hour covered. Uncover and cook additional 45 minutes until heated through.
6. Remove from oven and allow resting on countertop for 15 minutes before carving.

**Yukon Gold Mashed Potatoes**
1. Preheat oven to 350° F
2. Place potatoes covered in oven and cook 30 minutes. Uncover and cook an additional 10 minutes until heated through.

**Traditional Thanksgiving Stuffing**
1. Preheat oven to 350° F
2. Remove cover and leave stuffing in the oven safe cooking tray, bake for 30 minutes until heated through.

**Turkey Gravy**
1. Pour gravy into saucepan and reheat on stove top, stirring occasionally, until heated through.
2. Add broth or water if needed to reach desired consistency.

**Cranberry Sauce**
1. Serve chilled or let sit at room temperature for 1 hour prior to service.

**Pumpkin and Pecan Pies**
1. Thaw pumpkin pie in refrigerator for 4 hours before serving.
2. Thaw pecan pie on the counter for 24 hours before serving.
3. To serve warmed, heat individual slices in the microwave.
4. Pies are good for 3-5 days after thawing.