



# P R E P

# work

Cooking times and temperatures are approximate and will vary depending on your oven and how many items are in the oven.

## REHEATING TURKEY

1. Preheat oven to 350° remove turkey from the refrigerator and unwrap plastic wrap. Place turkey in foil pan and let stand for 1 hour at room temperature.
2. Pour turkey broth over turkey and cover with foil.
3. Roast for 8 -10 minutes a pound and baste turkey often. Internal temperature of turkey should be 165°.
4. Let rest 15 minutes before carving.

## REHEATING MEATS

1. Preheat oven to 350°.
2. Whole roasts or sliced meat cook 6-10 minutes per pound depending on desired of doneness.

## REHEATING SAUCES

- For sauces and gravy, transfer to a sauce pan and heat over medium, stirring continuously to prevent scorching and burning.
- You can also use a microwave oven, but be sure to use microwave safe containers.

## REHEATING SIDES

1. Preheat oven to 350°.
2. Cook 8-10 minutes per pound.

## HOW TO CARVE

1. Put the turkey on a work surface. using a boning or chef's knife, cut from the neck end to the tail end of the breast, parallel to the breastbone. Continue cutting, keeping the knife against the breastbone. then angle the knife, running it alongside the thin rib cage, to free the meat.
2. Slice the breast meat crosswise against the grain. Transfer to a serving platter.
3. Pull the leg away from the carcass to expose the joint to free the whole leg. Repeat with the other leg. Remove the other side of the breast and slice according to step 2.
4. Find the joint between the leg and the thigh bone and separate them with the knife. Slice the thigh meat parallel to the thigh and transfer to the serving platter. Repeat with the other leg and thigh.
5. Let rest covered for 20 minutes before serving.