



Norman Brother's Produce

Re-Heating Guide

Turkey & Roast Pork

Reheat Turkey & Roast Pork covered in a pre-heated 275 degree oven until internal temperature reaches 165 F. (Note: The internal temperature **MUST** reach 165 degrees. Carving before reheating will shorten the reheating time.) Approximately 45 to 60 minutes depending upon the size of the pork roast. For the turkey it will take between 45 minutes and an hour and a half depending on the size, breasts will take about 30 to 40 minutes. Baste occasionally with melted butter or margarine for extra tenderness.

Casseroles (Metal Pans)

Pineapple Casserole, Pecan Sweet Potatoes, Wild Mushroom Stuffing, Country Herb Stuffing & Roasted Garlic Mashed Potatoes

Remove lid and place aluminum foil covered casseroles in a pre-heated 275 F- oven for approximately 30 minutes or until heated through to an internal temperature of 165 F.

Remove lid and let bake for an additional 10 minutes to slightly crisp the top.

Vegetables / Other Side Dishes

Yucca with Garlic Sauce, Green Bean Almondine & Butternut Squash

Reheat in microwave oven until product reaches an internal temperature of 160 F.

Approx. 2-3 minutes for yucca

Approx. 1 $\frac{1}{2}$ to 2 $\frac{1}{2}$ minutes for green beans and butternut squash

Additional Heating may be necessary depending on strength of microwave.

If you do not wish to re-heat in the microwave, transfer to an oven ready container and follow instructions listed above. (Casseroles)

Gravy

Transfer to a pot. Re-heat on the stove top until the sauce comes to a simmer.