

FIG

RESTAURANT

REHEATING INSTRUCTIONS

Turkey

Preheat oven to 325 degrees Fahrenheit

Leave turkey in aluminum pan and keep covered. Reheat in oven for 30 minutes

Remove aluminum foil and heat for a further 5 minutes to crisp the skin

Sweet Potato Puree

Place the puree in a medium size saucepan and place over a medium heat

Stir occasionally and reheat for 8 - 10 minutes

Brussels sprouts

Place the Brussels sprouts on a sheet tray

Reheat in oven at 325 degrees Fahrenheit for 8 - 10 minutes

Green Beans

Warm in a large sauté/frying pan over low to medium heat

Add the green beans and allow to warm through for 3 - 4 minutes

Flip or stir the beans and repeat the process for an additional 3 - 4 minutes

Stuffing

Place the stuffing with the lid removed in a 325-degree Fahrenheit oven for
8 - 10 minutes

Gravy

Pour the gravy into a medium size saucepan and reheat over a medium flame

Allow to simmer for 4-5 minutes stirring occasionally

Cranberry Compote

Pour the compote into a saucepan and reheat over a low heat

Stir occasionally and reheat for 6-7 minutes

Happy Thanksgiving!