PITTSBURGH, PENNA

MEDITERRA

REHEAT INSTRUCTIONS

HEIRLOOM SQUASH SOUP & PAN GRAVY

Pour contents into a saucepan and reheat over medium flame. Stir every few minutes. Heat for 10-12 minutes or until hot.

MASHED POTATOES / YAMS / STUFFING / BRUSSELS / MAC & CHEESE

Pull from refrigerator & set out for 45 minutes at room temperature. Remove cover & wrap in foil. Preheat oven to 350°F and heat for 25-30 minutes or until heated through.

PARKERHOUSE ROLLS

Preheat oven to 300°F. Reheat for 10 minutes, or until warm throughout.

TURKEY BREAST

Pull from refrigerator for 1.5 hours to let it come to room temperature. Set rack in the middle of oven and preheat to 325°F.

Heat covered with foil for 50 minutes, then remove foil and cook for an additional 10 to 40 minutes, or until thermometer reads 145°F. (It's already been cooked - it is not necessary to bring to 165°F).

Let rest 20 to 30 minutes before slicing and serving.

Happy Thanksgiving!

WHOLE TURKEY

- Remove turkey from fridge 2 hours before roasting to let it come to room temperature. Your turkey is between 16 and 18 pounds, and will take 3 to 3.5 hours to cook, depending on your oven. If you don't have a convection fan, it may take a little longer.

- Adjust your oven rack so turkey will easily sit in the center of the oven. Preheat oven to 375°F.

- Pat turkey dry with paper towels. At this point, you can rub the skin with butter, put butter under the skin, or do nothing at all. Your turkey has been wet brined for 24 hours and is fully seasoned - it's going to taste great either way!

- Put turkey in the oven and roast UNCOVERED for the first hour at 375°F.

AFTER 1 HOUR PLACE FOIL OVER BREAST & ROTATE.

AFTER ANOTHER HOUR, REMOVE FOIL TO BEGIN TO COLOR.

- Your turkey should take 3 to 3.5 hours to cook. If you decide to baste the turkey, remember that every time you open the oven door, you will let heat escape, increasing the total cook time.

- When the plastic pop-up indicator pops, your turkey is ready. These are pretty accurate and no fuss - I recommend leaving them in the breast and using them as your indicator. After they pop, I like to brush the breast with melted butter and leave in the oven another 8-10 minutes for a nice deep color.

- Allow the turkey to rest for 45 minutes to 1 hour before carving.

- Reserve any drippings and juice remaining in your roasting pan to make turkey gravy.

HOW TO CARVE

NOTE: DEPENDING ON YOUR OVEN, YOU MAY WANT TO ROTATE THE TURKEY FOR EVEN BROWNING EVERY HOUR