

# Zaftigs Thanksgiving Reheat Instructions

Soup / Gravy	Microwave or heat in a pan until just below a boil. When hot, maintain it at a simmer.
Whole Cooked Turkey	Preheat the oven to 325. Add stock to the bottom of the pan. Turkey will brown naturally. A 14-16 lb turkey will require 1 ½ - 1 ¾ hrs to reach the suggested 160 degree internal temperature. A 20 – 24 lb Turkey will require 2 – 2 ½ hours to reach 160 degrees. Baste every 30 minutes to retain moisture. <b>**Carved Turkeys should be covered with tinfoil and will require half the reheat time. Be sure to pour stock in the pan before heating.</b>
Roast Turkey Breast	Pour stock over turkey Cover pan with foil and heat to 325 for 15 minutes *
Kugel/Stuffing	Transfer to a plate and break up, heat In microwave covered or cover with foil and heat at 350 for 15 to 20 minutes. Can also be served at room temperature.
Brussels/SQUASH	Heat loosely covered in a preheated 325 oven for 12-15 minutes, time may be longer if the oven is full.
Mashed potatoes	Transfer to a plate and break up the potatoes. Add a little milk or cream, Heat in the microwave on high, stirring gently every 3-4 minutes until hot.
Seasonal Veggies	Microwave covered or heat loosely covered in a preheated 325 oven for 10 minutes.
Potato Pancakes Knishes	Heat in a 350° oven uncovered for 10-12min.
Bread Pudding	Heat for 15 minutes in a 325 oven. For Bread Pudding: Pour heated Vanilla Sauce over top before serving

**\*\*\*The secret to reheating is to keep moisture in the food\*\*\*  
food will require more time to reheat in your oven if it is full.  
Please feel free to contact our Chef with any questions on Wednesday.  
Thank you for ordering from us. Enjoy your meal.**