

# HAMBY CATERING THANKSGIVING WARMING INSTRUCTIONS

Questions? [info@hambycatering.com](mailto:info@hambycatering.com) or message on Instagram or Facebook.

All oven temps & times are conventional ovens.

## WHOLE ROASTED OR SMOKED TURKEY & TURKEY BREAST

- Preheat oven to 275F.
- Remove turkey from refrigerator 1 hour prior to reheating.
- Keep turkey placed in the pan in the oven-safe bag and reheat in oven for a 1 hour to 2 hours.
- Remove from oven and carve as desired. Any remaining can juices can either be poured over the carved meat, or incorporated into the classic turkey gravy. *Note: Internal temp should be 165F. Whole turkey temp should be taken in thighs.*

## BAKED MACARONI & CHEESE AND CAULIFLOWER MACARONI & CHEESE

- Preheat oven to 275F.
- Remove lid from container.
- Place bottom container and contents in the oven for 30 to 45 minutes on a sheet pan.
- Sweet potato casserole nuts should be added after removal from oven.

## BOURSIN MASHED POTATOES & SWEET POTATO CASSEROLE

- Preheat oven to 275F.
- Remove lid from container.
- Place bottom container and contents in the oven for 30 to 45 minutes on a sheet pan.
- Serve as desired.

## CORNBREAD DRESSING

- Preheat oven to 275F.
  - Remove lid from container.
  - Place bottom container and contents in the oven for 30 to 45 minutes on a sheet pan until golden brown.
  - Remove from oven, cover with aluminum foil and allow to rest for 5 minutes.
  - Serve immediately.
- Note: Internal temp should be 165F.*

## SOUTHERN GREEN BEANS WITH CARAMELIZED ONIONS & COLLARDS

- Preheat oven to 275F.
- Keep container lid on to steam the green beans.
- Place bottom container and contents in oven for 45 minutes.
- Remove from oven, cover with aluminum foil and allow to rest for 5 minutes
- Serve immediately.

## CLASSIC TURKEY GRAVY

- Open lid slightly to vent.
  - Microwave on "HIGH" power for 3 minutes. Stir and microwave for additional 2 minutes.
  - Remove from microwave and stir. Temperature should be at least 165F.
  - Allow to rest at room temperature for 5 minutes prior to serving.
- Note: Gravy can be reheated on stove top as well. Add water or chicken stock to desired consistency.*

## CRANBERRY ORANGE RELISH

- Serve directly from the refrigerator.

## BUTTERMILK BISCUITS

- Warm in oven for 5 to 10 minutes at 275F, and serve immediately.

## PUMPKIN CAKE ROLL/ PECAN CHOCOLATE PIE & CRANBERRY APPLE COBBLER

- For Pumpkin Roll and Pecan Chocolate Pie: Remove from refrigerator 15 minutes prior to serving. Slice and serve as desired.
- For Cranberry Apple Cobbler: Preheat oven to 275F. Place Cobbler into oven for 30 to 45 minutes. Slice and serve as desired.

