Whole Roasted or Smoked Turkey/Turkey Breast
Preheat oven to 325 degrees F.
Remove turkey from the refrigerator 1 hour prior to reheating.
Keep turkey in oven safe bag and reheat in oven approx. 1-2 hours to internal temp of 165 degrees F.
Removed from oven and carve as desired. Any remaining juices can either be poured over the carved meat, or incorporated into the classic turkey gravy.
Note: Whole turkey temp should be taken in the thighs.

Roasted Garlic Red Skin Mashed Potatoes
Baked Macaroni + Cheese
Sweet Potato Casserole
Preheat oven to 325 degrees F.
Remove lid from container.
Place bottom container and contents in the oven for 20 to 30 minutes on a sheet pan.

Cornbread Dressing
Preheat oven to 325 degrees F.
Remove lid from container.
Place bottom container and contents in the oven for 20 to 30 minutes on a sheet pan until golden brown.
Remove from oven, cover with aluminum foil and allow to rest for 5 minutes.
Serve immediately.

Southern Green Beans with Caramelized Onions + Short Ribs + Veggie Pirloo
Boil large pot of water.
Place bag(s) into water.
Leave in water for 20-25 minutes.
Carefully, remove bags from water with tongs.
Open bag, pour contents into desired containers, stir & serve.

Classic Turkey Gravy
Open lid slightly to vent.
Microwave on “High” power for three minutes.
Stir and microwave for additional two minutes.
Remove from microwave and stir.
Allow to rest at room temperature for 5 minutes prior to serving.
Note: Gravy can be reheated on stovetop as well. Add water or chicken stock to desired consistency.

Cranberry Orange Relish + Brown Sugar Whipped Cream
Mix and serve directly from the refrigerator.

Buttermilk Biscuits + Cornbread Loaf
Warm in oven for 5-7 minutes at 325 degrees F and serve immediately.

Pumpkin Cake Roll + Traditional Pecan Pie + Toffee Pudding + Triple Ginger Cake
Remove from refrigerator 15 minutes prior to serving. Serve as desired.