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Pre-Cooked Turkey Reheating Directions

1. Preheat oven to 350 degrees.
2. Remove your turkey and turkey gravy from the refrigerator for 1 hour prior to reheating.
3. Remove any type plastic bag and/or plastic wrap from your turkey, keeping the aluminum foil cover in place. Carefully lift up a corner of the aluminum foil and add 2 cups of water to the bottom of the pan.
*****IF YOU ARE REHEATING A SLICED TURKEY BREAST IN AN ALUMINUM PAN, PLEASE KEEP LID ON, SIMPLY REMOVE PLASTIC WRAP*****
4. Place tray in center of oven and heat for the appropriately sized turkey:
8-10 guests: approximately 45 minutes, remove foil and let crisp up an additional 15 minutes.
12-15 guests: approximately 1 hour, remove foil and let crisp up an additional 15 minutes.
16-20 guests: approximately 1 hour and 15 minutes, remove foil and let crisp up an additional 15 minutes.
SLICED TURKEY BREAST: APPROXIMATELY 30 MINUTES WITH THE LID ON
5. Carefully remove from oven, being careful to support bottom of tray and check temperature in thickest part of breast. Temperature should read 150 degrees in the thickest part of the breast. If it's not up to temperature, return to oven for additional time.
6. Carefully remove from oven, being careful to support bottom of tray.
7. Let turkey sit at room temperature for approximately 10 minutes.
8. In the meantime, heat up the turkey gravy in a pot on the stove or in the microwave in a microwave safe container.
9. Carve, serve and enjoy!!!

Happy Holidays!!!

Henry, Marc & Gio
Chefs/Owners
PRIME Fine Catering