



# Happy Thanksgiving from all of us at Half Moon Point!

## HEATING INSTRUCTIONS

### Soup

Heat soup on top of stove in a pot bring to a boil stirring occasionally until hot

### Turkey

Turkeys are cooked to a temperature of 165 degrees, and immediately chilled. When you arrive home with your turkey, leave it out at room temperature for 1 hour prior to heating

Heat in a 350 degree oven as follows:

12-14 lb turkey - 35-45 minutes covered

18-20 lb turkey - 1 hour, covered

24-26 lb. turkey - 1¾ hours, covered

Whole breast - 35-45 minutes covered

Mashed Potatoes, Sweet Potatoes & Stuffing

These items are packed in oven ready containers

In a 350 degree oven heat covered for 20 minutes

Remove cover and heat for additional 10 minutes

### Vegetables

Vegetables are packed in containers that are oven ready.

Heat at 350 degrees covered for 20 minutes

### Gravy

Heat gravy on top of stove in a pot until boiling stirring frequently

### Bread

Best served warm! Heat in 350 degree oven for approximately 5 minutes or until golden and warm to the touch. (No need to grease the pan)

### Dessert

#### Apple Crisp

Apple Crisp needs to be cooked. Remove the cover place in a 350 degree oven for 35-40 minutes. Top will be browned & bubbling slightly. Allow to rest out of the oven for 10 minutes prior to serving.

#### Apple Pie

Serve warm or at room temperature.

Heat uncovered in 350 degree oven for 10-15 minutes

#### Pecan Pie

Serve slightly warm or at room temperature.

Heat Pie in 350 degree oven for 7-9 minutes

