

OVEN ROASTED *Turkey*

• REHEATING INSTRUCTIONS •

HARMONS
NEIGHBORHOOD GROCER®



- 1** This turkey is already fully cooked and just needs to be heated through.
- 2** Leave nylon truss on legs.
- 3** Preheat oven to 325°F.
- 4** Pierce roasting bag five times and reheat for 60-75 minutes.*
- 5** Allow to rest for 15 minutes before carving.

**Cooking times are approximate and may vary from oven to oven.*

HARMONS SIDE DISHES

• REHEATING INSTRUCTIONS •

Microwave

1. Remove plastic lid from container.
2. Wrap container with paper towel.
3. Microwave on high for 2 minutes.
4. Gently stir product and microwave again for an additional minute.
5. Remove from microwave and test to see if the side is warmed through to desired serving temperature.
6. If not heated through, stir and microwave in 1-minute increments until desired serving temperature is achieved. Microwave times vary depending on the product.

Oven

1. Preheat oven to 350°F.
2. Remove lid from container.
3. Place aluminum foil over product, with foil slightly tented.
4. Place in oven for 15-20 minutes.
5. Remove foil and test temperature to see if side is warmed through to desired serving temperature.
6. If product has reached desired temperature, remove foil (if item needs to brown or crisp) and place back in oven for additional 2-5 minutes.
7. Heating times will vary depending on how many items are in oven at one time. A loaded oven means reheating can take up to an hour. Check your sides in 20-minute intervals.



Running out of oven space? Don't forget about the outdoor grill. To keep things warm, set grill on low (200°F). This can be achieved by heating all burners and then turning middle ones off. Move sides into oven safe container. If using metal or casserole dishes, place on rimmed baking sheet. Make sure heat is low. Cover the items being kept warm to make sure they stay hydrated.



HOW TO CARVE A TURKEY



Step 1: Place turkey on a large cutting board, breast side up, with the legs pointing toward you. Slice skin near thigh to separate leg from body. Pull leg downward, away from bird. Cut through joint and along body, angling knife toward the bone as you cut.



Step 2: Run your finger along thigh and leg joint until you find gap in knee. Slice down through joint to remove leg from thigh.



Step 3 (Optional): To debone thigh, turn thigh upside down and locate bone. Slice from one end of bone to the other, peeling meat away gently until bone has been removed from thigh. Slice thigh meat into pieces.



Step 4: Remove wings and reserve for making soup.



Steps 5a and 5b: To remove breast, make a long, deep cut along one side of breastbone, moving downwards toward the back. Follow curve of bone, using long strokes with tip of a knife and gently pulling meat away as you go. You want to feel bone against one side of your knife as you cut. Repeat for other breast.



Step 6: To slice breast, cut across breast meat starting from tip of knife to end. Make sure to slice against the grain for best eating experience and tenderness.



Step 7: Place sliced meat onto a large platter with breast and dark meat. Garnish with fruits, berries, and fresh herbs, such as rosemary.

Make sure to save the carcass, thigh bones, and wings for making turkey stock!

DINNER IS OVER

HOW TO CARE FOR YOUR HOLIDAY PROTEIN PROPER COOLING AND REHEATING

To properly and safely cool meat, cut into smaller portions and place in refrigerator soon after dinner is done. Do not leave meat out for hours at room temperature. Bring meat down below 41°F within two hours to ensure safety. Spread it out in pieces on a sheet pan to quicken this process. If properly cooled, turkey or ham can be enjoyed cold or quickly warmed up in an oven or microwave.

When reheating your holiday protein, make sure that you reheat to 165°F.

Food left sitting at room temperature for more than four hours should be discarded.

To optimally warm up a turkey, it needs to be carved first. Heating turkey in smaller batches in the microwave will give more consistent temperatures throughout, i.e., a breast at a time.

To warm holiday protein in the oven, preheat to 350°F. Carve or cut meat into serving sizes and place with cooking juice into oven. If there isn't enough cooking juice, use chicken broth or salted water and place into a baking dish with meat. Cover with foil and heat for about 20 minutes.

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