

# Wegmans 2020 Hand-Carved Turkey Dinner for 6 Heating Instructions

**\*IMPORTANT NOTE: For conventional oven use: remove lids before baking and place on baking sheet in center of oven.**

## **HAND CARVED SLOW COOKED TURKEY PLATTER (FOR 6, 1/2 TURKEY)** (See \*Important Note)

### ***Important Hand Carved Turkey Platter Note:***

- *Hot juices will be present following heating; please use extreme caution when handling platter.*
- *Keep hand carved turkey platter on baking sheet when transporting to and from the oven.*

**Total reheating time approximately 45 min.**

### ***Conventional Oven:***

Preheat oven to 375°F with rack in center. Remove plastic lid and rosemary garnish (set aside). Place turkey platter on baking sheet and heat in oven covered (with aluminum foil) for 30 minutes. Remove from oven carefully; remove foil and baste with drippings in bottom of platter. Return to oven uncovered and heat an additional 10 minutes or until internal temperature reaches 135°. Remove from oven; baste a second time and remove excess drippings with turkey baster from the bottom of pan to a measuring cup. Re-cover turkey with foil and let rest for 15 minutes. Garnish with rosemary just before serving.

***\*Chef tip: Using baster, add pan drippings to gravy.***

## **HOMESTYLE GRAVY** (See \*Important Note)

### ***Stove top:***

Heat in saucepan on medium stirring occasionally, until simmering and gravy runs smooth.

## **HERB STUFFING** (See \*Important Note)

### ***Conventional Oven: RECOMMENDED***

Preheat conventional oven to 375°F. Remove plastic lid from container and cover with foil. Place pan on baking sheet and bake for 20 minutes. Remove foil and bake uncovered for an additional 10 minutes until internal temperature of stuffing reaches 165°F.

## **MASHED POTATOES** (See \*Important Note)

### ***Conventional Oven:***

Preheat conventional oven to 375°F. Remove plastic lid from container. Loosely cover container with aluminum foil and place on a baking sheet. Bake for 20 minutes, stir and continue to bake for 5 minutes, or until reaching an internal temperature of 165°F.

### ***Microwave Oven:***

Remove plastic lid from container. Cover with waxed paper. Microwave 3 to 4 minutes on high power until internal temperature is at least 165°F. [Cooking time may vary according to wattage of microwave.]

## **ROASTED BUTTERNUT SQUASH, SPINACH AND CRAISINS** (See \*Important Note)

### ***Conventional Oven:***

Preheat conventional oven to 375°F. Remove lid and cover pan with foil, place pan on baking sheet and bake for 20-25 minutes until internal temperature reaches 165°F.

### ***Microwave Oven:***

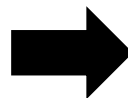
Remove plastic lid from container. Cover with waxed paper. Microwave 3 to 4 minutes on high power until internal temperature is at least 165°F. [Cooking time may vary according to wattage of microwave.]

## **SEASONED GREEN BEANS** (See \*Important Note)

***Microwave Oven:*** Remove plastic lid and heat on high in the microwave for 3-4 minutes or until hot. Remove carefully from microwave, cover pan with foil. Pan may be placed into conventional oven to keep warm for up to 10 minutes.

**Always exercise caution when handling hot pans.**

Dinner  
Timetable





## Hand-Carved Turkey Dinner for 6 Timetable

*Standard ovens may not have the capacity to fit all items at the same time.  
Use this guide as a general reference.*

**Note: Since oven wattage varies, cooking times may require adjusting.**

*Chef tip: Using baster, add pan drippings to gravy*

**May be kept warm in 325° oven for up to 15 minutes before serving**

Preheat Oven to 375°	Expected Meal Time								
	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM
	Place items in oven, microwave, or stove top at the following times								
Hand-Carved Turkey	11:00 AM	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM
Herb Stuffing	11:30AM	12:30 PM	1:30 PM	2:30 PM	3:30 PM	4:30 PM	5:30 PM	6:30 PM	7:30 PM
Roasted Butternut Squash, Spinach & Craisins	11:35 AM	12:35 PM	1:35 PM	2:35 PM	3:35 PM	4:35 PM	5:35 PM	6:35 PM	7:35 PM
Mashed Potatoes	11:35 AM	12:35 PM	1:35 PM	2:35 PM	3:35 PM	4:35 PM	5:35 PM	6:35 PM	7:35 PM
Seasoned Green Bean	11:55 AM	12:55 PM	1:55 PM	2:55 PM	3:55 PM	4:55 PM	5:55 PM	6:55 PM	7:55 PM
Homestyle Gravy-stove top	11:50 AM	12:50 PM	1:50 PM	2:50 PM	3:50 PM	4:50 PM	5:50 PM	6:50 PM	7:50 PM