

Thank You for choosing Henning's Market to set your holiday table.

Enclosed are a few tips to help you heat and serve your meal. While all of our selections are microwave friendly, we have offered suggestions for best results. Keep in mind that the following times are estimates; microwave ovens, stove tops, and ovens vary. A thermometer is an invaluable tool when cooking and heating food. We look forward to setting another table for you in the future. Enjoy!

How to Cook a Raw Seasoned Whole Turkey

- Remove any plastic packaging. The bag provided is **NOT A COOKING BAG. DO NOT USE IN THE OVEN. REMOVE BAG!**
- Add 3 cups of water or stock to pan, a little butter if you desire
- Place in preheated 350°F oven. The turkey (16-18lbs) will take approximately 20 **MINUTES PER POUND.**
- It is recommended to start cooking process with the turkey uncovered
- Baste turkey every 20 minutes with pan juices, once turkey is golden brown cover loosely with foil
- Continue cooking the turkey to an internal temperature of 170°F
- It is recommended to temp your turkey between the breast and the thigh, place your thermometer directly into the meatiest part of the thigh, where it meets the crease of the breast and thigh area.

Whole Cooked Turkey or Cooked Boneless Turkey Breast or Glazed Ham

- Remove any plastic packaging. The bag provided is **NOT A COOKING BAG. DO NOT USE IN THE OVEN. REMOVE BAG!**
- Add 3 cups of water or stock to pan, a little butter if you desire
- Cover turkey loosely with foil
- Place in preheated 350°F oven until product reaches an internal temperature of 165°F

Bread Filling or Pineapple Filling / Mashed Potatoes or Maple Whipped Yams

- Keep covered with foil
- Place in preheated 350°F oven (approximately 30 minutes or until the item reaches an internal temperature of 165°F)
- Tight on oven space? Try heating potatoes on the stove top. Add a little butter to a sauté pan, melt butter, add potatoes, and stir occasionally. The microwave is also a suitable option.

Corn, Green Beans & Gravy

- Heats very nicely in the microwave or on the stove top.
- Remember to add the garlic herb butter to the green beans towards the end of the heating process.