

FULLY COOKED TURKEY: Carve & Bake covered 350° 30 minutes -1 hour or until internal temperature with meat thermometer reaches 165°

SLICE TURKEY BREAST: Bake covered 350° 20-30 minutes or until internal temperature with meat thermometer reaches 140°

BREAD STUFFING: Bake covered 350° 20-30 minutes or until internal temperature with meat thermometer reaches 140°

CORN BREAD STUFFING: Bake covered 350° 20-30 minutes or until internal temperature with meat thermometer reaches 140°

BABY BAKERS POTATOES: Bake covered 350° 20-30 minutes or internal temperature with meat thermometer reaches 140°

MASHED SWEET or REGULAR POTATOES: Bake covered 350° 20-30 minutes or internal temperature with meat thermometer reaches 140°

GOURMET POTATOES: Bake uncovered 350° until top is golden brown if raw. Cooked reheat until internal temperature is 140°

CORN or CARROT SOUFFLE: Bake covered 350° 20-30 minutes or until internal temperature with meat thermometer reaches 140°

GLAZED CARROTS: Bake covered 350° 15-20 minutes or until internal temperature with meat thermometer reaches 120°

Thanksgiving Menu Reheating Instructions

OVEN GRILLED VEGETABLES: Bake covered 350° 20-30 minutes until internal temperature with meat thermometer reaches 120°

Gravy: Place in sauce pan on low flame until gravy comes to a simmer

GREEN BEAN CASSEROLE: Bake covered 350° 20-30 minutes or until internal temperature with meat thermometer reaches 120°

TRADITIONAL or VERMONT MAC-n-CHEESE: Bake covered 350° 20-30 minutes or until internal temperature with meat thermometer reaches 120°

Cooking times may vary depending on amounts of food and temperature of various ovens.

*For More Information on
Bowman & Landes Turkeys
& cooking instructions*

*Visit our Website
@www.tbonesmarketplace.com
724-935-0530*

*Store Hours
6am.-8pm. Daily
Closed Thanksgiving Day*

Happy Thanksgiving

From

**T-Bone's
Marketplace**

Thank you for your business!