



Thanksgiving Menu Reheating Instructions

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

TRADITIONAL 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°*

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°*

OVEN GRILLED or ROOT 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!