MCEWAN CATERING HOLIDAY MAINS

# Whole Grain-fed Roasted Turkey

## RE-HEATING GUIDE

*Thank you for choosing McEwan Catering! We're thrilled to be part of your holiday celebration and want to ensure your meal is enjoyed at its absolute best.*

### Important Notes Before Reheating:

- Please bring all food to room temperature before reheating.
- Avoid overcrowding your oven during reheating, as this can lower the temperature and affect cooking times.
- Cooking times may vary depending on your oven. For proteins, we recommend using a meat thermometer to ensure proper doneness.

### Instruction Guide:

- Pre-heat oven to 350F and bake turkey for 1.5 to 2 hours covered depending on the size of the turkey. (increase re-heating time by 30 minutes for Medium and by 1 hour for large).
- For more browning on turkey, uncover the turkey for the last 20-30 minutes of cooking basting the bird with the natural drippings in its pan frequently. (If you desire more colour and crisp continue to cook and monitor frequently to ensure the turkey does not dry).
- Let turkey rest for 30 minutes prior to carving.
- Standard cooking time for a raw turkey is 325F at 20 minutes per lbs.
- Please insert a cooking thermometer to test doneness. The internal temperature of the turkey should reach 172F in breasts, thighs and legs.

### Sides:

- **Broccoli Casserole:** 350°F, 30 minutes, uncover last 5–8 minutes
- **Seasonal Squash:** 350°F, 25–30 minutes, uncover last 5–8 minutes
- **Whipped Potatoes:** 350°F, 30–35 minutes, covered
- **Stuffing:** 350°F, 30 minutes, uncover last 5 minutes

mcewan CATERING

*Enjoy your meal and Happy holidays from all of us at McEwan Catering!*

# Season's greetings!

MCEWANCATERING.COM