

*Happy Thanksgiving
to you and your family!*

Trig's

Thank you for choosing Trig's.

Holiday Reheating Instructions:

- Your meal is fully cooked ready to just heat and serve!
- Black trays are both microwave and oven safe up to 350 degrees F.
- Plastic lids are not meant for warming and must be removed
- Aluminum trays used for proteins are oven safe. We do not recommend re-heating proteins in the microwave

Whole Turkey

Preheat your oven to 325 degrees F. Remove cello wrapper from the turkey and place it in the pre-heated oven. Warm for 2 hours until the Turkey reaches 165 degrees F.

Spiral Ham

Preheat oven to 250 degrees. Remove the ham from outer wrapper and place cut side down in the aluminum pan provided, loosely cover the ham with foil. Warm for 13 minutes per pound about 1.5 hours. The ham is fully cooked but needs to be warmed through. Cooking at a higher temperature would cause it to dry out. If desired sprinkle ham with glaze packet for an even sweeter taste.

Turkey Breast or Ham

Preheat oven to 350 degrees F. Add 1 cup water or broth to the pan to keep the product moist, cover with foil lid. Warm for 30-40 minutes until product reaches 165 degrees F.

Gravy

Pour into a sauce pot and warm over medium heat until gravy comes to a simmer 10-12 minutes.

Mashed Potatoes and Stuffing

Drop the bag in simmering water for 15 -20 minutes then pour into a serving dish. Or, empty contents of bag in a microwave-safe dish and microwave on high 5-6 minutes stirring after 3 minutes. Reheat to 165 degrees.

Scalloped Potatoes

*Remove plastic lids from the tray. *Do not broil or use a toaster oven*

Microwave: Place in microwave and heat on high 10 minutes until hot (165 degrees F) let stand 2 minutes before serving

Oven: Preheat oven to 350 degrees F. remove plastic film, cover with foil heat place on a baking sheet in the oven 20-25 minutes or until hot (165°F)

Vegetable Sides

Remove plastic lids from the tray.

Microwave: Heat on high 3-5 minutes until hot

Oven: Cover loosely with foil, place on a baking sheet and heat 15-20 minutes until heated through.