

# BUTTER-BASTED *Turkey Breast*

• REHEATING INSTRUCTIONS •

**HARMONS**  
NEIGHBORHOOD GROCER®



- 1** This turkey breast is already fully cooked and just needs to be heated through.
- 2** Preheat oven to 325°F.
- 3** Pierce roasting bag five times and reheat for 45-60 minutes.
- 4** Allow to rest for 15 minutes before carving.

# HOW TO PROPERLY COOL & HEAT A TURKEY OR HAM

To optimally warm up a turkey, it needs to be carved first. Heating turkey in smaller batches in the microwave will give more consistent temperatures throughout, i.e., a breast at a time.

To warm turkey or ham in oven, preheat to 350°F. Carve or cut meat into serving sizes and place with cooking juice into oven. If there isn't enough cooking juice, use chicken broth or salted water and place into a baking dish with meat. Cover with foil and heat for about 20 minutes.

To properly and safely cool meat, cut into smaller portions and place in refrigerator soon after dinner is done. Do not leave meat out for hours at room temperature. Bring meat down below 41°F within two hours to ensure safety. Spread it out in pieces on a sheet pan to quicken this process. If properly cooled, turkey or ham can be enjoyed cold or quickly warmed up in an oven or microwave.

If a turkey or ham cannot be cooled down within four hours, chop up meat and use in soup or other recipes as long as cooking temperature reaches 165°F.

*Food left sitting at room temperature for more than four hours should be discarded.*

**HARMONS**  
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# HARMONS SIDE DISHES

## • REHEATING INSTRUCTIONS •

### Microwave

1. Remove plastic lid from container.
2. Wrap container with paper towel.
3. Microwave on high for 2 minutes.
4. Gently stir product and microwave again for an additional minute.
5. Remove from microwave and test to see if the side is warmed through to desired serving temperature.
6. If not heated through, stir and microwave in 1-minute increments until desired serving temperature is achieved. Microwave times vary depending on the product.

### Oven

1. Preheat oven to 350°F.
2. Remove lid from container.
3. Place aluminum foil over product, with foil slightly tented.
4. Place in oven for 15-20 minutes.
5. Remove foil and test temperature to see if side is warmed through to desired serving temperature.
6. If product has reached desired temperature, remove foil (if item needs to brown or crisp) and place back in oven for additional 2-5 minutes.
7. Heating times will vary depending on how many items are in oven at one time. A loaded oven means reheating can take up to an hour. Check your sides in 20-minute intervals.



**TIP**

**Running out of oven space?** Don't forget about the outdoor grill. To keep things warm, set grill on low (200°F). This can be achieved by heating all burners and then turning middle ones off. Move sides into oven safe container. If using metal or casserole dishes, place on rimmed baking sheet. Make sure heat is low. Cover the items being kept warm to make sure they stay hydrated.

