Milton's
CUISINE & COCKTAILS

THANKSGIVING *To-Go*

REHEATING INSTRUCTIONS

Thank you for allowing us to be part of your Thanksgiving celebration! Your meal has been prepared with care so you can spend less time in the kitchen and more time enjoying the holiday with family and friends.

All items are fully cooked and should be reheated thoroughly before serving. Follow the instructions below to help maintain the flavor, moisture, and texture of your Thanksgiving meal.

YOUR REHEATING PLAN

1. Preheat your oven to **325°F**. Keep all items refrigerated until ready to reheat.
2. **Reheat the turkey first.** It takes the longest, approximately 2–3 hours for a 10–14 lb turkey.
3. Remove the turkey from the oven when it reaches **145°F, or 165°F*** (see Food Safety Note). Tent it with aluminum foil and drape a clean kitchen towel over the foil to help retain heat while the sides reheat.
4. Once the turkey is out of the oven, increase the oven temperature to **350°F**.
5. Reheat the side dishes at 350°F according to the instructions that follow. Warm the gravy on the stovetop.
6. Carve the turkey just before serving. **Enjoy your Thanksgiving feast!**

***FOOD SAFETY NOTE** — For the juiciest results, we recommend reheating the turkey to **145°F**. To follow USDA guidance for reheated poultry, heat to **165°F**. We recommend 165°F for households serving young children, pregnant guests, older adults, or anyone with a weakened immune system.

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Smoked TURKEY

OVEN: 325°F | ESTIMATED TIME: 2–3 HOURS (10–14 LB TURKEY)

Your smoked turkey is fully cooked. Choose the reheating method that best suits your preference. Begin checking the internal temperature after 1½ hours. Actual reheating times will vary based on turkey size and starting temperature.

OPTION 1

EXTRA-MOIST TURKEY

1. Leave the turkey inside the provided oven-safe roasting bag and place it in its oven-safe pan.
2. Cut 4–6 small slits in the top of the bag to allow steam to escape.
3. Make sure the bag does not touch the oven walls, racks, or heating elements. Do not exceed the bag's maximum temperature of 400°F.
4. Reheat until the thickest part of the turkey reaches **145°F, or 165°F***.
5. Carefully open the bag away from your face to avoid escaping steam.

OPTION 2

CRISPIER TURKEY SKIN

1. Carefully remove the turkey from the roasting bag and place it in its oven-safe pan.
2. Add ½ cup of broth or water to the bottom of the pan.
3. Cover loosely with aluminum foil to retain moisture.
4. Remove the foil during the final 15–20 minutes to help crisp the skin.
5. Reheat until the thickest part of the turkey reaches **145°F, or 165°F***.

Once the turkey is out of the oven, tent it with aluminum foil and drape a clean kitchen towel over the foil to help retain heat while the side dishes reheat. **Carve the turkey just before serving.**

Smoked Turkey Gravy

STOVETOP | MEDIUM-LOW HEAT

1. Transfer the gravy to a saucepan.
2. Warm over medium-low heat, stirring occasionally.
3. Bring to a simmer and heat until the gravy reaches 165°F.
4. Add a splash of water or broth if needed to adjust the consistency.

Smashed Potatoes

OVEN: 350°F | 25–35 MINUTES

1. Remove the lid and cover the pan with aluminum foil.
2. Stir halfway through reheating to ensure even heating.
3. Heat until the center reaches 165°F.
4. Stir before serving. Add a little butter, milk, or cream if desired.

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THE SIDES

ALL SIDES REHEAT AT 350°F

Green Bean Casserole

OVEN: 350°F | 25–35 MINUTES

1. Remove the lid and cover the pan with aluminum foil.
2. Reheat until the center reaches 165°F.
3. Remove the foil during the final 5–10 minutes to help crisp the topping.

Sweet Potato Casserole

With Crunchy Pecan or Pecan-Cornflake Topping

OVEN: 350°F | 25–35 MINUTES

1. Remove the lid and cover loosely with aluminum foil to prevent the topping from browning too quickly.
2. Reheat until the center reaches 165°F.
3. Remove the foil during the final 5–10 minutes to help crisp the topping.

Cornbread Dressing

OVEN: 350°F | 30–40 MINUTES

1. Remove the lid and cover tightly with aluminum foil to retain moisture.
2. Reheat until the center reaches 165°F.
3. For a softer dressing, gently stir halfway through heating. For a firmer texture, leave undisturbed.
4. Remove the foil during the final 5 minutes if you prefer a lightly crisp top.

Gouda Mac 'n' Cheese

OVEN: 350°F | 25–35 MINUTES

1. Remove the lid and cover with aluminum foil to maintain a creamy texture.
2. Reheat until the center reaches 165°F.
3. Gently stir before serving. If needed, add a small splash of milk to restore creaminess.

IMPORTANT FOOD SAFETY & REHEATING TIPS

- Keep all items refrigerated at 40°F or below until ready to reheat.
- Remove all plastic lids and packaging before placing pans in the oven, except the provided oven-safe turkey roasting bag.
- Never place aluminum pans in the microwave.
- Reheating times are estimates and may vary based on portion size, pan depth, and starting temperature.
- Allow additional reheating time if warming several dishes in the oven simultaneously. Avoid stacking pans.
- Use a food thermometer to verify that reheated side dishes and gravy reach 165°F throughout.
- Refrigerate leftovers within two hours of serving.
- Save your lids for easy stacking and storage of leftovers.
- For best quality, enjoy your meal within 3 days of pickup.

Allergen Note: *Our kitchens handle tree nuts, dairy, gluten, and other allergens. Please contact us with any allergen-related questions.*

From our kitchen to your table,

WE WISH YOU AND YOUR FAMILY A HAPPY, DELICIOUS, AND MEMORABLE THANKSGIVING!