

WOODSTOCK FARMERS' MARKET

THANKSGIVING MENU HEATING INSTRUCTIONS

You now are now the proud owner of some delicious food. Need to know how to heat it up? Below are some of our heating instructions for our Thanksgiving catering items. Please don't hesitate too call us if you have any questions.
802-457-3658 . www.woodstockfarmersmarket.com

Soup:

Heat soup in a saucepan gently over a medium flame until just steaming, approximately 8 - 10 minutes or 145 degrees

Turkey Slices:

Cover with foil and heat in a 350 degree oven until just heated through, about 15 minutes. Add a touch of water to the bottom of the pan to keep turkey moist.

Whole Turkey Breast:

Leave turkey in foil wrapping and place on a sheet tray. Heat turkey in a 350 degrees oven for 30 - 40 minutes. Add a touch of water to the bottom of the pan to keep turkey moist.

Whole Acorn Squash:

Cover with foil and bake at 350 degrees until heated through, about 25 - 30 minutes.

Stuffing, Mashed Potatoes, Butternut Puree & Creamed Spinach:

Add a touch of butter & cream. Heat, covered in a oven safe pan at 350 degrees until heated through, 15 - 20 minutes.

Green Bean Casserole

Heat, covered in an oven safe pan at 350 degrees until just heated through or on a stove top for 10 - 15 minutes.

Sweet Potatoes

Add a touch of butter & cream. Heat, covered in a oven safe pan at 350 degrees until heated through, 10 - 15 minutes.

Harvest Grains

Good hot or cold! Heat covered in an oven safe pan at 350 degrees for 15 - 20 minutes.

Gravy:

Warm in a saucepan over medium - low heat, stir frequently.