



Reheating Instructions

Please keep in mind that the strength of ovens vary so the temperatures and timing will not be precise. Please make sure to constantly check your food when you put it in the oven.

Turkey

- Preheat your oven at 350 degrees F
- Pour broth to fill less than half way in the pan
- Cover the pan with plastic wrap (This is optional and this step can be skipped. This is what we do it at Harry's before we add the aluminum)
- Then cover the pan with aluminum (make sure the plastic wrap is tucked tightly inside the aluminum and that it is not sticking out.)
- Reheat for 30 min
- To brown the turkey to your liking turn the heat up to 375 to 400 uncovered for 15-20 min. **Or** you can turn on your broiler for about 5 min or less.

Dressing

- Preheat your oven at 350 degrees F
 - You do not need to cover the pan
 - Poke a few holes in the dressing and pour a little bit of broth all over just enough to soak
- (Do not pour too much broth because your dressing will become soggy)

**note that you also can just take a spoon and fold the broth and the dressing all together and bake.*

Cook for 20 to 30 minutes or until there is a nice golden layer formed on top.

Gravy

The gravy will be a little thick when you take it out from the fridge.

In low heat, pour the gravy in the pot with a little bit a turkey broth and stir till you get a creamy consistency

(Do not pour too much broth because your gravy will become to watery just add little by little)

Veggies

Mac & Cheese: you can add a small amount of warm milk and reheat at 350 degrees Fahrenheit. If you do not like a crispy top layer then cover with aluminum.

Baked Squash: for your convenience we have set the buttered crushed crackers in a separate container. To cook just spread the buttered bread crumbs on the top and cook for 30-40 mins. @ 350 degrees F or until the bread crumbs are a nice deep golden color.

Mashed Potatoes:

Option A: add a little warm milk and butter and fold. Cover in aluminum. Reheat at 325 degrees for 15 to 20 min.

Option B: preheat your oven to 350 degrees F and cover mashed potatoes with aluminum. Reheat for 20 to 30 minutes. Spoon out the hot mashed potatoes in a bowl and slowly pour warm milk, using an electric mixer, mix these two ingredients and serve.

Rice: cover with aluminum and reheat at 350 degrees F. 15 to 20 min

Green Beans: reheat @ 350 F. for 10 to 15 min.

Yams: leave uncovered reheat @ 350 F for about 20 to 30 min.

Reheating Spanakopita and Tiropita:

1. Pre-heat your oven to 350
2. Butter your pan
3. Place puffs like the picture provided



4. Bake for 20 min.

If you have any questions about the reheating you can contact me through email zoi@harrysrestaurantcafe.com. I will be checking my email constantly throughout the Thanksgiving Day for those last minute heating emergencies.

Happy Holidays!

Platsas Family