



# Holiday Dinner



## REHEATING INSTRUCTIONS - DECEMBER 2025

### Fully Cooked & Carved Room Temp Turkey

1. Allow your turkey to come to room temperature.
2. Preheat the oven to 350°F.
3. Remove the cover & the plastic from the pans.
4. Heat the natural turkey stock on the stovetop and then add to the pan of turkey. Cover with aluminum foil.
5. Place the pan in the oven for 1 hour. After 1 hour, increase the oven temperature to 400°F. Remove the aluminum foil, baste and return to the oven for another 25 to 30 minutes until the turkey has browned.

*To test the temperature, insert the thermometer into the thickest parts of the meat (avoiding bones or cartilage). The temperature should reach 165°F before it is ready to serve.*



*Before Reheating*



*After Reheating*

You will notice that your turkey looks pale and maybe even has a pink hue. Rest assured that your turkey is fully cooked. Our turkeys come from a farm in Lancaster, Pennsylvania, and that same farm raises our Signature Sunset line of turkeys. They are processed in a USDA inspected facility and are antibiotic and hormone free. The controlled steaming (moist-heat method) and browning process that was used to cook the turkeys may result in a pink hue.

Learn more at:  
<https://sunsetfoods.com/wp-content/uploads/2025/10/Thanksgiving-Turkey-FAQ.pdf>  
or scan the QR code below:



*Please note reheating times vary depending on food quantities & temperature (how chilled the food items may be prior to reheating) and your own appliances. Please remember to take temperatures and that all food must be reheated to at least 165 °F before consuming.*

### Turkey Breasts, Thighs & Drums

1. Preheat the oven to 350°F.
2. Remove the plastic from the pan.
3. Heat the natural turkey stock on the stovetop and then add to the pan of turkey. Cover with aluminum foil.
4. Place the pan in the oven for 30-45 minutes. To test the temperature, insert the thermometer into the thickest parts of the meat. Avoid any bones for a more accurate reading. The temperature should reach 165°F before it is ready to serve.

### Turkey Gravy/Natural Turkey Stock

1. Empty contents into a saucepan. Heat slowly over low heat and whisk together as needed. If the gravy is too thick, you can add more turkey stock. Reheat until the product reaches an internal temperature of 165°F.

### Whole Spiral Cut Ham (7.5-9 lbs.)

1. Preheat oven to 350°F.
2. Remove from the bag and plastic wrap. Remove the soaker pad and glaze packet.
3. Place the ham in a roasting pan. If desired, mix the glaze packet with 1-1½ cups of water and pour over the ham.
4. Cover with aluminum foil and place in oven. Cook 8-10 minutes per pound or until the product reaches and internal temperature of 165°F. This takes approximately 1½-2 hours.

*For sliced spiral ham, cook, loosely covered, at 350°F for 25-35 minutes or until internal temperature reaches 165°F.*

5. Remove and let rest for 10-15 mins before serving