# THANKSGIVING

## REHEATING INSTRUCTIONS - NOVEMBER 2026

### 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:

### 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. Loosely 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 1-1½ 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

*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.*

## Potatoes, Stuffings & Casseroles

1. Preheat the oven to 350°F.
2. Bake, covered, for 25 to 30 minutes or until the product reaches an internal temperature of 165°F

## Sunset's Homemade Kishke

**Frozen:** Preheat the oven to 350°F. Place in an oven-proof pan. Poke holes in the kishke with a fork or skewer. Bake, uncovered, for 25-30 minutes or until internal temperature is 165°F.

**Pre-Cooked:** Preheat the oven to 350°F. Bake, covered, for 20-25 minutes.

## Vegetable Side Dishes

1. Preheat the oven to 350°F.
2. Bake, covered, for 18 to 20 minutes or until the product reaches an internal temperature of 165°F.

## Par-Baked Dinner Rolls

1. Preheat the oven to 350°F.
2. Remove from bag and place on a sheet pan. Bake for 8 to 10 minutes or until warmed & lightly browned.

## HOW TO USE A THERMOMETER

Digital and Dial thermometers are designed to be instant read, meaning that they should be inserted into the food, registering a temperature within 15 seconds, and then removed from the food product. These thermometers are not meant to be left in the food during the cooking process.

The thermometer should always be placed in the thickest part of the meat and NOT touching bone. In a whole turkey, this area is the thigh. The thigh is the last part of the turkey to finish cooking so it is the best place to take the temperature. If you want to test the breast meat, test the center of the meat, avoiding the cartilage which runs up the middle of the breast. For carved turkey breast and pieces, check the thickest parts, avoiding any bones.

Sides such as mashed potatoes or casseroles can be checked by placing the thermometer into the center of the dish, being careful not to touch the bottom of the pan. The cooking vessel will tend to be hotter and this could give you an inaccurate reading.

If you look at a dial thermometer, there is a small notch located about 1.5 to 2 inches above the tip. This is actually the area that reads the temperature correctly. Make sure the thermometer is inserted into the product up to this notch for the most accurate results.

Wipe the thermometer stem with a food safe sanitizer or rubbing alcohol before and after each use to avoid cross contamination.

*Happy Thanksgiving!*

From all of us at Sunset Foods & The Grand Food Center!