

# LET'S TALK TURKEY · REHEATING INSTRUCTIONS



All turkeys are prepared boiled and roasted Southern Home Style and are prepared for flavor.

All items are prepared fresh. No preservatives added.

YES! WE ARE OPEN THANKSGIVING DAY AND CHRISTMAS DAY: 11:00 AM - 8:00 PM.  
HAVE A SAFE AND HAPPY HOLIDAY SEASON.

## PLEASE REFRIGERATE ALL ITEMS NOT INTENDED FOR IMMEDIATE USE.

We recommend that you do not reheat any item more than one time. Please keep all products under refrigeration until such time as they are to be reheated. You may use your freezer for the first hour to help speed up cooling the product, then move it to the refrigerator.

## THE TURKEY

We feel that reheating in a conventional oven is preferred. Preheat your oven to 350°F. You may reheat the turkey with the cooking bag and foil around the turkey for about 45 minutes. Remove cooking bag and foil, then continue heating for approximately 30 - 45 more minutes, or until you reach a minimal internal temperature of 165°F or more. A cooking thermometer is the only way to accurately test the temperature of your food. Be sure product reaches a minimum internal temperature of 165°F or more. The recommended way to store turkey is cut the meat off the bone, place on platter, cover and chill thoroughly in the refrigerator, then reheat before serving.

## THE DRESSING

We feel that reheating in a conventional oven is preferred. Preheat the oven to 350°F. Remove plastic cover and spoon dressing into your pan. Place item to be reheated in preheated oven. Be sure product reaches a minimum internal temperature of 165°F or more.

## THE GRAVY

Place gravy in sauce pan; add 1/4 cup of water. Place pan on stove top burner. Bring to boil, stirring occasionally. Boil for 1 minute - being sure entire contents of sauce pan have reached 165°F or more.

### CRITICAL FOOD SAFETY TEMPERATURES (IN DEGREES FAHRENHEIT)

212°F	Boiling point of water
165°F or more	Minimum reheating temperature of potentially hazardous food, stuffed meat and meat stuffing
145°F or more	Minimum temperature for holding potentially hazardous food hot
140°F	Temperature danger zone
68° - 86°F	Room temperature
40°F	Temperature danger zone
40°F or less	Maximum temperature for holding potentially hazardous food cold
0°F or more	Maximum frozen food storage temperature

A cooking thermometer is the only way to accurately test the temperature of your food.



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# LET'S TALK TURKEY · HELPFUL HOP UP HINTS



Please refrigerate everything immediately. The food you will enjoy is all made from scratch and there are no preservatives added. Just real food from real people that love to cook. I have The Cleburne prepare my holiday meal every year, but I like to hop it up a bit and add my own details. These are some of my personal tips to enhance your reheating instructions. Try them if you like or add your own family touches ... it's easy and fun!  
Of course, you can just simply reheat and have a great meal, too!

**PLEASE BE SURE ALL PRODUCTS REACH A MINIMAL INTERNAL TEMPERATURE OF 165°F OR MORE.**

## THE MASHED POTATOES

Place mashed potatoes into a mixing bowl and add a half cup of milk, 1 tablespoon sour cream, half a tablespoon of butter, a cup of grated cheddar cheese (save a little cheese to sprinkle on the top before placing in oven), a pinch of fresh ground black pepper and a pinch of salt. Mix all together and pour into a pan or Pyrex and heat in an oven at 350 °F for 30 minutes. (Instructions per quart)

## THE CANDIED YAMS

Place the yams and juice into a mixing bowl and add a tablespoon of butter, a half teaspoon of cinnamon and a half cup of toasted pecans. Mash all together and pour into a baking pan or Pyrex. Sprinkle some baby marshmallows on top and bake in an oven at 350 °F for 30 minutes. HINT: Heat yams first for 20 minutes, remove from oven and add marshmallows. Heat for the remaining 10 minutes or until marshmallows are a golden brown. (Instructions per quart)

## THE GREEN BEANS

Pour green beans into pot add a half a cup of water and place lid on pot. The lid on the pot will create a nice steam to heat the green beans. In a separate pan toast some sliced or slivered almonds in the oven. Once hot remove green beans place in serving dish, sprinkle toasted almonds on green beans and serve. (Instructions per quart)

## THE BLACK-EYED PEAS

Pour black-eyed peas into a pot, add a half a cup of water and place on stove on low heat. In a separate sauté pan heat a third of a cup of olive oil. Add a half cup chopped purple onion, quarter cup chopped red and green bell peppers and a quarter cup of corn. Sauté all these ingredients in pan for about 5 to 7 minutes. Add all sautéed ingredients to black-eyed peas, add pinch of black pepper and salt and bring to a boil. (Instructions per quart)

## THE BAKED SQUASH, MACARONI & CHEESE, BAKED CORN & GREEN BEAN CASSEROLE

Just preheat your oven to 350 °F. Remove plastic or foil top and place in it's original container in the oven for approximately 25-32 minutes.

## THE PIES

All pies should be refrigerated, with the exception of the Dutch Apple, Apple, Cherry and Mincemeat. These pies can stay on your counter top.

HAPPY HOLIDAYS.

*George N. Mickelis*

OWNED AND OPERATED BY THE MICKELIS FAMILY FOR NEARLY A CENTURY

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