TURKEY STORE / THANKSGIVING 2026

WARMING & SERVING INSTRUCTIONS

KEEP COLD
Refrigerate at 40°F or below.

PREHEAT OVEN
350°F, unless directions differ.

CHECK THE CENTER
Reheat turkey & hot dishes to 165°F.

TURKEY & TEXAS LOBSTER

Fully cooked; reheat before serving hot.

IMPORTANT: REMOVE THE VACUUM-SEAL BAG.
Transfer to the separate oven bag supplied. The vacuum-seal bag is **not** the oven bag.

Oven Bag use: All Turkey's and Texas Lobster - Place in a shallow baking sheet inside the oven-ready roasting bag in a preheated oven. Whole Turkey for about 1 hour to 1.5 hours, until the internal temperature reaches 165 at thigh bone. For turkey breast, it should only take between 45 minutes and 1 hour. Texas Lobster about 45 minutes.

SIDE DISHES

Green Bean Casserole - Sweet Potato Casserole - Texas Cornbread Dressing - Mac-n-Cheese
Roasted Garlic Mashed Potatoes

Remove all lids. Keep food in its aluminum container, set on a baking sheet and cover with foil. Green bean and sweet potato casseroles are assembled but **not yet baked**. Heat all sides until the center reaches **165°F**.

1-QUART ROUND: Begin checking at 20 minutes.
2-QUART PANS: Begin checking at 45 minutes; larger 3-quart portions may take longer.

Stir mashed potatoes and mac midway through heating. Uncover casseroles and dressing near the end to brown the top. Add a little broth to dressing if needed.
Check times are starting points, not guaranteed finish times.

GRAVY & ROLLS

Gravy: Transfer to a saucepan, stir frequently and bring to a boil. Add broth if too thick. **Rolls:** Wrap in foil and warm at 350°F for about 10 minutes.

SERVE CHILLED OR BRIEFLY TEMPERED

Beef tenderloin: Fully cooked and sous-vide finished to a perfect medium-rare. We recommend it chilled or briefly brought toward room temperature: Reheating can overcook it.

Ham: Fully cooked; enjoy chilled or briefly tempered. Warming is optional; contact us for guidance.

Cheesecake, Mile High Chocolate Mousse Pie & Jezebel Sauce: Keep refrigerated and serve chilled.
Keep perishable foods out of refrigeration no more than 2 hours total. Refrigerate leftovers promptly.