

Holiday Reheat Instructions

Thank you to all our customers, new and old that have supported us throughout the last 19 years. We are beyond thankful and realize how lucky we are to have you. Please enjoy this Holiday meal

Reheat Instructions:

All side dishes can be microwaved (preferably in a microwavable dish for 2-3 minutes, depending on your microwave. They reheat really well this way. We do not recommend heating up the turkey this way.

- Mashed Potatoes- In a 2-quart sauce pot, mix potatoes and ½ of the cream mix on low heat, stirring constantly until heated up. If you like your potatoes creamier, add more cream mix to potatoes
- Mashed Sweet Potatoes- In 2-quart sauce pot, heat on low heat, stirring constantly until hot
- Creamy Cheezy Spinach, Brussels with bacon, Collard Greens, Baked Beans, Chili- In 2-quart sauce pot, add ¼ cup of water, heat on low to medium heat, stirring constantly until hot, if it looks too thick, you can add a little more water to sauce pot.
- Rice- This really would be best to microwave
- Mac and cheese- In 2 quart sauce pot, heat on low heat, stir until hot, (but don't over stir and break up all the noodles) be careful that heat is not too hot, because it can burn.
- Turkey- Preheat oven to 375 degrees- Heat pan with lid on for 25-45 minutes, or until Turkey is hot
- Honey Butter- Pull butter out of fridge 45 minutes before you serve it, it will be nice and soft and easy to use.
- BBQ sauce and Gravy- heat in small sauce pot, on low heat, stirring constantly until hot
- Apple Crisp- In 375-degree oven, bake covered for 10 minutes, and then uncover and bake 10-20 minutes until top is crispy (best served with ice-cream) and inside is warm
- Bread Pudding- In 350-degree oven, bake covered for 15-25 minutes, until warm
- Smore's Pie- In 350-degree oven, bake for 10-15 minutes until warm and gooey
- Pumpkin or Carrot Cake- Pull out of fridge 10-15 minutes before serving

This is our 3rd year offering our holiday meals, any feedback (good or constructive) would be appreciated, please email us at Sweetlucysbbq@gmail.com.

