

FULLY COOKED ITEMS

Reheating Instructions

THANKSGIVING 2025

ZUPAN'S
— MARKETS —

Main Dishes

Fully Cooked Turkey

Remove from refrigerator approx. 1 hour before cooking.

Preheat oven to 350°F. Remove wrap from turkey and place in roasting pan. Add 2 cups of liquid (water, broth, or wine) and cover with foil. Plastic hock lock around legs is safe to leave on while heating, or can be removed. Bake at 350°F for approximately 2- 2 ½ hours (120-150 minutes). While this turkey is fully cooked, we recommend heating to an internal temperature of 165°F. Halfway through, baste the turkey and rotate the pan 180°F. Remove foil and baste turkey, and cook for an additional 15 minutes to allow skin to crisp up. Let stand 10-15 minutes before carving.

Sliced Turkey

Remove from refrigerator approx. 1 hour before cooking.

Preheat oven to 350°F. Remove plastic cover and add 1 cup broth or gravy to aluminum dish to prevent meat from drying out. Cover dish with aluminum foil. Heat until turkey reaches an internal temperature of 165°F, 25-35 minutes depending on amount of meat (time estimate given is based on 3 lbs of turkey). Remove slices from dish and transfer to platter.

Fully Cooked Ham

Our hams are fully cooked and delicious served at room temperature. Remove from refrigerator approx. 45 minutes before serving.

To serve warm

Preheat oven to 325°F. Remove plastic wrap and bone guards (if applicable) and wrap ham in foil. (Zupan's hams can stay in gold foil wrap). Place ham in shallow pan flat side down and cover bottom of pan with water. Bake the ham in center of oven for approximately 7 minutes per pound until ham is slightly warm and thermometer in the thickest part of the ham reads 145°F. Let ham rest 15-30 minutes before enjoying.

Side Dishes

Please allow time for items to come to room temperature before heating (approximately 30 minutes). Before heating, **remove plastic lids from oven-safe containers.** For best results, cover items with foil and place containers on the middle rack of oven to distribute heat evenly. Stir items thoroughly after heating. **Multiple items in oven will require longer heating time.**

Soup & Gravy

Remove from container.

Stovetop Method: Using a saucepan, stir over medium heat for 10-15 minutes.

Microwave method: Place in a microwavable container and re-heat 1 minute at a time, stirring between heating, until desired temperature.

Mashed Potatoes, Yams & Stuffing

Preheat oven to 350°F. Heat for 45-60 minutes, or until food reaches desired temperature.

Option: Uncover stuffing for the last 15 minutes of heating for a light crust on top.

Brussels Sprouts, Green Beans & Root Vegetables

Remove from container. Preheat oven to 350°F. Heat for 15-20 minutes, or until vegetables reach an internal temperature of 165°F. (If you prefer your vegetables less done, cook for a little less time.). Stir items once heated.

Roasted Carrots with Whipped Herby Feta

Preheat oven to 350. Remove pistachio crumble and whipped feta from container. Cover carrots with foil and heat for 15-20 minutes until warm. Spread feta on bottom of serving plate and top with warm carrots. Sprinkle with pistachio crumble.

Rolls

Preheat oven to 350°F. Arrange rolls in a baking dish close together or wrap with foil. Heat for 7-10 minutes depending on preference of crispiness.

Desserts

To serve your pie warm, preheat oven to 350°F. Heat pie for 15-20 minutes. We recommend serving Pumpkin Pie and Pumpkin Cheesecake at room temperature. Remove from refrigerator 30 minutes before serving.

Turkey Dinner for 4

TIMELINE FOR 6PM DINNER

Replace times with your planned meal time for an easy customizable timeline. Heat sides to at least 165°F before enjoying. Once dishes are heated through, keep covered until mealtime.

4:15pm or _____ (1 hour 45 minutes to dinner)

- Remove mashed potatoes and stuffing from refrigerator to come to room temperature.
- Preheat oven to 350°F.
- Serving a cheese plate as an appetizer? Bring to room temperature for 30 minutes before serving.
- Set your table.

4:45pm or _____ (1 hour 15 minutes to dinner)

- Remove turkey breast and green beans from refrigerator and let sit at room temperature for 30 minutes.
- Remove plastic covers from mashed potatoes and stuffing. Cover with foil and bake for 45-60 minutes, until each dish reaches an internal temperature of 165°F.

5:15pm or _____ (45 minutes to dinner)

- Remove plastic cover from turkey and add 1 cup broth or gravy to pan, to prevent the turkey from drying out.
- Cover with foil and bake for 25-35 minutes, until the turkey reaches an internal temperature of 165°F.

5:30pm or _____ (30 minutes to dinner)

- Remove plastic cover from green beans, cover with foil and bake for 15-20 minutes, until warmed. Toss once heated to incorporate melted butter.
- Transfer cranberry orange sauce to small bowl.
- Remove foil from stuffing, to get a light crust on top (optional).

5:45pm or _____ (15 minutes to dinner)

- Once internal temperature has been reached, transfer sliced turkey, mashed potatoes, stuffing & green beans to their designated serving dishes.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm, transfer to a gravy boat and set on table. Or, transfer gravy to a microwave safe dish and reheat 1 minute at a time, stirring between heating, until warm.
- Having dessert? Pull pumpkin pie from fridge to allow to come to room temperature (30 minutes before serving) or place pies you'd like to serve warm in the oven. Residual heat from warming your turkey should be enough to warm it up.

6:00pm or _____ (dinnertime)

- Enjoy Thanksgiving with friends and family!

WHAT YOU WILL NEED

- 1 small saucepan for gravy
- 1 serving fork or set of tongs for turkey
- 1 serving platter for serving turkey
- 3 serving dishes for mashed potatoes, stuffing & green beans
- 3 serving spoons for mashed potatoes, stuffing & green beans
- 1 gravy boat or bowl and ladle for gravy
- 1 small bowl & spoon for cranberry orange sauce
- Aluminum foil
- Don't forget dishes & serving utensils for any additional side dishes & desserts!

HELPFUL HINTS

- A few days before Thanksgiving, set your table with the serving dishes you will use on the big day. Make sure you have enough serving dishes, serving utensils, and space for your feast!