WATERMAN GRILLE

THANKSGIVING REHEATING INSTRUCTIONS

Preheat oven to 375°F. Unless otherwise noted, keep items covered with aluminum foil while reheating to retain moisture. Remove lids before placing containers in the oven.

IMPORTANT REMINDERS

- Heating times are approximate and will vary depending on portion size and whether items are refrigerated or at room temperature.
- For food safety, reheat turkey, potatoes, stuffing, vegetables, and casseroles to an internal temperature of 165°F.
- Do not place plastic containers in the oven. Transfer food to an oven-safe dish when necessary.

ITEM	REHEATING INSTRUCTIONS	TIME
Snowflake Dinner Rolls	Wrap in aluminum foil and place in oven until warm.	3-5 minutes
Roast Turkey Breast	Heat until warmed through.	20–25 minutes
Confit Turkey Leg	Heat until warmed through. Remove foil for the last few minutes for crispier skin.	25–30 minutes
Whipped Potatoes	Heat until hot. Stir halfway through.	15-20 minutes
Roasted Sweet Potatoes	Heat until warmed through.	15–20 minutes
Roasted Vegetables	Heat until warmed through. Remove foil for the last few minutes if desired.	15-20 minutes
Sourdough Stuffing	Heat until warmed through. Remove foil for the last 5 minutes for a crispier top.	15-20 minutes
Brown Butter Bourbon Gravy	Transfer to a saucepan and warm over low heat, stirring occasionally.	5–10 minutes
Butternut Squash Soup	Transfer to a saucepan and warm over low heat, stirring occasionally.	5-10 minutes
Baked Green Bean Casserole	Heat until warmed through.	20–25 minutes
Apple Crisp	Place in an oven and heat uncovered until warmed through.	12–18 minutes

Happy Thanksgiving!
Thank you for celebrating with Waterman Grille. We hope you enjoy your holiday meal!

Chef Brandon