JIM 'N NICK'S COMMUNITY BAR-B-Q

REHEATING INSTRUCTIONS

TURKEY BREAST & HAM

1. Preheat oven to 350º F.
2. Wrap ham or turkey completely & tightly in aluminum foil.
3. Place turkey or ham in the oven and heat until an internal temperature of 165º F is reached. This will take approximately 1 hour for the turkey and 2 – 2.5 hours for the ham depending on your oven.
4. Allow turkey or ham to rest at room temperature for 15 - 20 minutes to allow the juices in the meat to settle.
5. Slice your smoky holiday treat and serve.

MASHED POTATOES

1. Preheat your oven to 350-degrees Fahrenheit.
2. Loosen the lid of the aluminum pan slightly to allow steam to escape.
3. Place the covered pan in the center of your oven and set a timer for 15 minutes.
4. At the 15-minute mark, stir the mashed potatoes. Replace the lid.
5. Set the timer for an additional 10 minutes. Use a thermometer to check the temperature in several spots. Once they've reached 165-degrees, they're done. If they need a few more minutes, stir again, replace the lid, and set the timer for 5 more minutes.
6. Remove from oven.

BROWN GRAVY

1. Place gravy in a heavy-bottom sauce pan.
2. Place pan on stove over VERY LOW heat.
3. Stir the gravy frequently while bringing the temperature gently up to 165-degrees.
4. Remove from stove.

SOUTHERN GREEN BEANS

1. Preheat your oven to 350-degrees Fahrenheit.
2. Place the pan of green beans in the center of the oven with the lid in place.
3. Set a timer for 25 minutes.
4. After 25 minutes, check the temperature. The temperature should reach 165-degrees. If they need to stay in the oven longer, set a 10-minute timer.
5. Remove the pan from the oven. Be very careful as the beans are very hot.

COLLARD GREENS

1. Preheat your oven to 350-degrees Fahrenheit.
2. Place the pan of greens in the center of the oven with the lid in place.
3. Set a timer for 25 minutes.
4. After 25 minutes, check the temperature. The temperature should reach 165-degrees. If they need to stay in the oven longer, set a 10-minute timer.
5. Remove the pan from the oven. Be very careful as the greens are very hot.

JIM 'N NICK'S COMMUNITY BAR-B-Q

REHEATING INSTRUCTIONS

SWEET POTATO CASSEROLE

1. Preheat oven to 350-degrees fahrenheit.
2. Remove the top of the aluminum pan.
3. Place pan in center of the oven. Set a 30-minute timer.
4. Check the temperature of the filling in several places. Cook to 180-degrees.
5. The topping should be golden-brown.
6. Remove from oven and replace lid until ready to serve.

CORNBREAD DRESSING

1. Preheat oven to 350-degrees fahrenheit.
2. Remove lid and place pan in the center of the oven
3. Cook 20-25 minutes for a half-gallon or 30-35 minutes for a gallon. Cook until dressing reaches 165 degrees.
4. Remove from oven and replace lid until ready to serve.

MAC & CHEESE

1. Preheat oven to 350-degrees
2. Place pan on center rack of oven.
3. Bake for 15-20 minutes until internal temperature reaches 165-degrees and top is golden-brown.
4. Remove from oven and replace lid until ready to serve.