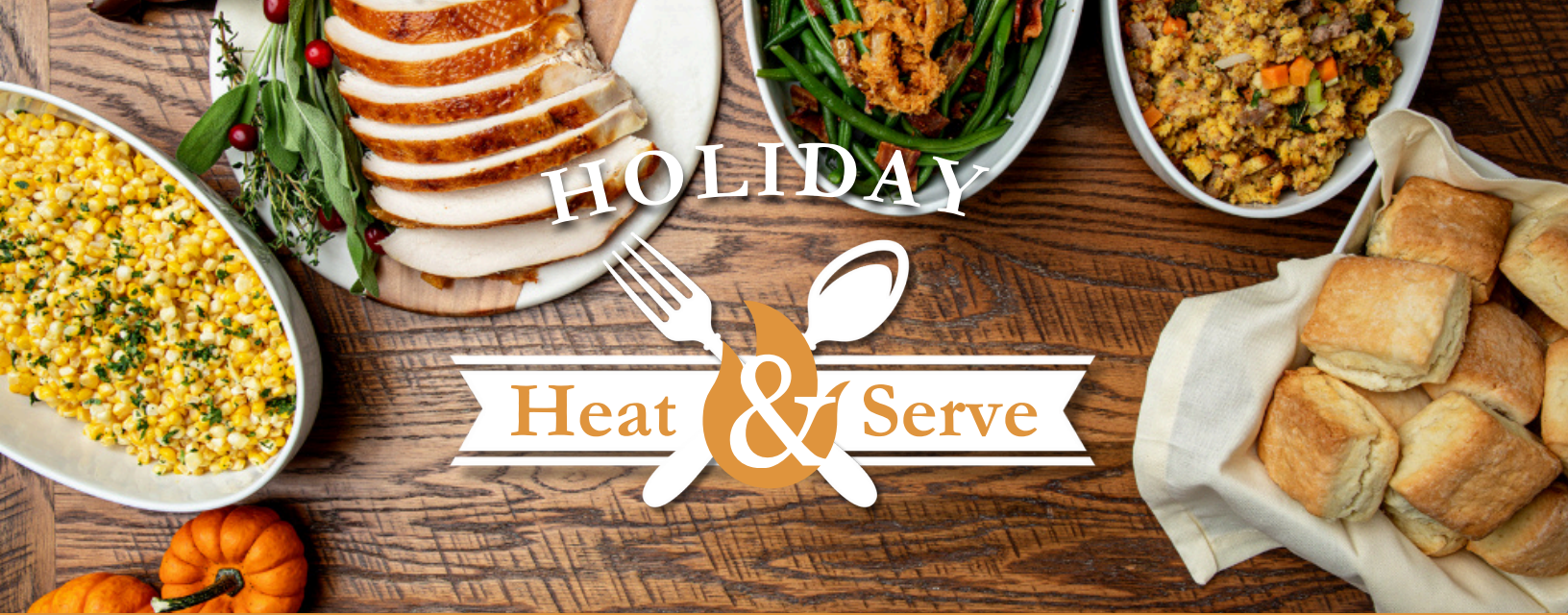




Our chef has prepared the following directions for a warm and delicious meal. Keep all items refrigerated until you are ready to re-heat.

For food safety, serve within 72 hours of pickup time.

Please note: cook times may vary based on the oven being used.

YOU MAY ALSO NEED

- Butter
- Milk
- Chicken Broth
- Chicken Stock
- Beef Stock
- Aluminum Foil

NOTE

Our **Pecan Pie** and **Cranberry Sauce** can be served chilled or at room temperature.

Where Southern traditions are made fresh daily.

DIRECTIONS

Herb-Roasted Turkey

- Pre-heat oven to 350°F.
- Cover slices loosely with foil and heat for approximately 12-15 minutes, or until the turkey reaches an internal temperature of 165°F.
- To keep moist, add a bit of chicken broth and butter.

Beef Tenderloin

- Pre-heat oven to 350°F.
- Remove beef from the refrigerator and let it sit at room temperature for 30 minutes.
- Cover loosely with foil and heat for approximately 8-10 minutes, or until the beef reaches desired cooking temperature.
- To keep moist, add a bit of beef stock and butter.
- Heat au jus in a saucepan over medium heat until heated through (internal temperature of 165°F).

Gravy

- Re-heat gravy in a saucepan over medium heat.
- Add a bit of chicken stock and stir often until heated through (internal temperature of 165°F), approximately 8-10 minutes.

Poogan's Famous Buttermilk Biscuits

- Pre-heat oven to 350°F.
- Place biscuits in a casserole dish.
- Moisten the biscuits with melted butter, heat through for approximately 6-8 minutes.





DIRECTIONS *(continued)*

Creamed Corn

- Re-heat corn in a saucepan over medium heat.
- Stir often until heated through (internal temperature of 165°F), approximately 8-10 minutes.

Sage Sausage & Cornbread Dressing

- Pre-heat oven to 350°F.
- Place dressing in a casserole dish.
- Moisten the dressing with chicken broth and butter.
- Heat through (internal temperature of 165°F) for approximately 15-20 minutes.

Country-Style Green Beans *(with or without bacon)*

- Pre-heat oven to 350°F.
- Place green beans in a casserole dish.
- Add a bit of chicken broth and butter.
- Heat through (internal temperature of 165°F) for approximately 15-20 minutes.

Collard Greens

- Re-heat collard greens in a saucepan over medium heat.
- Add a bit of chicken stock and stir often until heated through (internal temperature of 165°F), approximately 8-10 minutes.

Whipped Potatoes

- Re-heat whipped potatoes in a saucepan over medium heat.
- Add a bit of milk and stir often until heated through (internal temperature of 165°F), approximately 8-10 minutes.

Cheddar Mac & Cheese

- Re-heat mac & cheese in a saucepan over medium heat.
- Add a bit of milk and stir often until heated through (internal temperature of 165°F), approximately 8-10 minutes.

Apple Cobbler

- Pre-heat oven to 350°F.
- Cover loosely with foil and heat for approximately 18-20 minutes, or until heated through (internal temperature of 165°F).

