Sunflower Bakery

Thanksgiving Reheating Instructions

Before You Start

Keep all items refrigerated until ready to reheat. Enjoy within 4 days of pickup.
Remove plastic lids before placing containers in the oven. Transfer to a microwave safe dish before microwaving.
Ovens vary. Food is ready when hot all the way through, 165°F on a food thermometer.

MENU ITEM	HOW TO REHEAT
Herb Roasted Turkey Breast	Oven: Preheat to 325°F. Place turkey in an oven safe dish, add a few spoonfuls of gravy or broth, and cover tightly with foil. Heat 20 minutes until hot in the center (165°F).
Braised Brisket with Onion Gravy	Oven: Preheat to 325°F. Keep brisket in its gravy, cover tightly with foil, and heat 30 to 40 minutes until hot throughout (165°F).
Homestyle Mashed Potatoes	Oven: Cover with foil and heat at 350°F for 25 to 30 minutes, stirring once. Microwave: Heat covered in 2 minute intervals, stirring between. Add a splash of non dairy milk or broth if thick.
Sweet Potato Casserole with Pecan Crumble	Oven: Cover with foil and heat at 350°F for 20 minutes. Uncover and heat for 10 more minutes to crisp the topping.
Savory Herb Bread Stuffing	Oven: Cover with foil and heat at 350°F for 20 to 25 minutes. Uncover for the last 5 minutes for a crispy top.
Green Beans with Compound "Butter"	Oven: Cover beans and heat at 350°F for 10 to 15 minutes. Microwave: Heat covered 2 to 3 minutes. Top with shallots just before serving.
Peas and Pearl Onions	Stovetop: Warm in a saucepan over medium heat 5 to 7 minutes, stirring often. Microwave: Heat covered 2 to 3 minutes, stirring once.
Turkey Gravy	Stovetop: Pour into a saucepan and warm over medium low heat, stirring often, until it simmers. Add Broth if too thick. Microwave: Heat in 1 minute intervals, stirring between.
Cranberry and Apple Compote	No reheating needed. Serve chilled or at room temperature.
Challah Dinner Rolls	Oven: Wrap in foil and warm at 350°F for 5 to 8 minutes.
Pumpkin Pie	No reheating needed. Keep refrigerated. Set out 60 minutes before serving.

Thank you for celebrating with Sunflower! Questions? Call 240-361-3698 or email customerservice@sunflowerbakery.org.

Our Culinary Kitchen is a kosher meat kitchen under the Rabbinical Council of Greater Washington.
Our culinary items are prepared using meat equipment, so please keep this in mind when selecting non-meat items.