

Fixings Heating Instructions

There are several ways that you can heat these products prior to serving. We are providing instructions for the method(s) we recommend. Choose the method that best fits the equipment that is available to you. Enjoy!

Squash Boiling Instructions

Boil in Bag

Bring 8 qts. water to a boil in a 16-quart pot. (A) Place unopened bag of squash into water. Bring water back to a boil then reduce heat to medium and simmer for 45 - 60 minutes. (B) Internal temperature should be brought to 165° F minimum. Internal temperature can be measured by folding bag over thermometer stem. **DO NOT PUNCTURE BAG.** (C) Remove squash from bag and place in a serving dish or casserole.

A



B



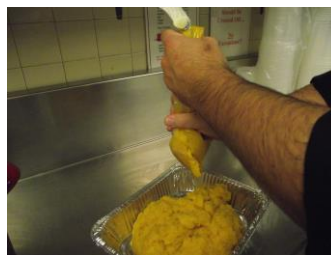
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Squash Baking Instructions

Baking Instructions

Remove squash from bag and place in a large casserole or baking pan. Then cover with aluminum foil. Bake for 45 – 60 minutes at 350°F in preheated oven. The internal temperature should be brought to 165°F minimum.



Squash Ingredients

Butternut squash, *Butter Blend, Nutmeg, Brown sugar, Salt and Pepper
(liquid Butter-Sunflower oil, soybean oil, salt, yeast extract, barley, soy milk and egg)

Dinner Roll Instructions

Place rolls on sheet pan and bake in a 425°F preheated oven for 3 - 5 minutes until browned.

Ingredients – Enriched Flour. Malted Barley. Dough Conditioner, wheat

Mashed Potato Boiling Instructions

Boil in Bag

Bring 8 qts. water to a boil in a 16-quart pot. Place unopened bag of mashed potatoes into water. Bring water back to a boil then reduce heat to medium and simmer for 45 - 60 minutes. Internal temperature should be brought to 165°F minimum. Internal temperature can be measured by folding bag over thermometer stem. **DO NOT PUNCTURE BAG.**

Remove from bag and place in a serving dish or casserole.

OR

Mashed Potatoes Baking Instructions

Baking Instructions

Remove potatoes from bag and place in a large greased casserole or baking pan. Pat with butter and cover with aluminum foil. Bake for 45 - 60 minutes at 350°F in a preheated oven. The internal temperature should be brought to 165°F minimum.

Flavor to personal taste.

Ingredients – Peeled Potatoes, Half and Half, Butter Blend, White Pepper and *Vegetable Base
(Vegetable Base-Carrots, Onions, Celery, Salt, Maltodextrin from Corn, Onion Powder,
Vegetable Oil, Corn,Soy, Canola, Carrot Powder, enriched Wheat Flour, Xanthan Gum and Asorbic Acid)

Stuffing Heating Instructions

Baking Instructions

Place aluminum pan with cover in oven. Bake for 45 minutes at 350° F preheated oven.

Remove cover and bake an additional 20 minutes to brown the top. The internal temperature should be brought to 165°F minimum.

Ingredients – Croutons, Eggs (Pasteurized), poultry seasoning, pepper, salt, Lawry's salt, sautéed onions, sautéed celery
*chicken base, onion powder and bread crumbs

(*Chicken Base – Salt, Wheat gluten, sugar, onion powder, chicken broth, carrot powder and mushroom powder)

Peas Heating Instructions

Boil in Bag

Bring 4 qts of water to a boil in an 8-quart pot. Place bag of peas in water. Bring water back to a boil then reduce heat to medium and simmer for 15 minutes. Agitate bag to evenly distribute the butter. Remove from bag and place in a serving dish or casserole.

OR

Peas Microwave Instructions

Remove peas from plastic bag, place in covered casserole dish and heat for 2 minutes. Stir and heat for an additional 4 minutes or until hot.

Ingredients – Peas salt and butter

Gravy Heating Instructions

Gravy may be heated in the bag (see instructions for squash) or removed from the bag and heated in a saucepan.

Ingredients – Roux, crushed tomatoes, *beef base, Gravy master, *chicken base,

(*Beef Base – Salt, Hydrolyzed Corn Soy, Wheat Gluten, Sugar, Cottonseed, Soybean oil, Onion Powder)

Whole Berry Cranberry Sauce

Microwave

Remove cranberry sauce from plastic bag, place in covered casserole dish and heat for 2 minutes. Stir and head for an additional 4 minutes or until hot

Ingredients – Cranberries, sugar, orange juice

If you choose to use the microwave be sure to remove item from plastic bag. Then place into a microwave safe dish.