



Follow these simple instructions for reheating our Homemade Turkey Dinner items.

Please follow these useful tips when reheating your prepared holiday foods. Oven times may vary based on oven type and accuracy of oven temperature. Microwave time may vary also based on wattage of your microwave oven. When reheating in the microwave, you may want to stir items halfway through.

Roasted Turkey (10-14 lbs.)

Preheat oven to 350° F. Pour one cup of water in roasting pan and cover turkey with aluminum foil. Place on bottom rack of oven and heat for one hour and baste, as necessary. Remove foil and heat for an additional 20 minutes or until an internal temperature of 165 degree is reached.

Roasted Turkey (16-18 lbs.)

Same instructions as above. Add an additional 20 minutes cooking time or until an internal temperature of 165 degrees F is reached.

Herb Stuffing

Slightly peel back film to allow for steam to escape. Place container of stuffing in oven. Heat for 20 to 30 minutes while stirring occasionally. When heated to an internal temperature of 165 degrees F., remove from oven.

Mashed Potatoes

Microwave Instructions:
Slightly peel back film to allow for steam to escape. Place container of mashed potatoes in microwave. Heat for 3 minutes on high and stir occasionally. Continue process until heated to an internal temperature of 165 degrees F.

Butternut Squash

Microwave Instructions:
Slightly peel back film to allow for steam to escape. Place container of butternut squash in microwave. Heat for 3 minutes on high and stir occasionally. Continue process until heated to an internal temperature of 165 degrees F.

**Thank you for welcoming Lorenzo's into your home for Thanksgiving.
In order to serve you better, please let us know how your experience went at info@lorenzos.net. We hope you enjoy your meal and have a happy and healthy Thanksgiving.**