



BEACON HOLIDAY MEAL

FOOD SAFETY & REHEATING INSTRUCTIONS

FOOD SAFETY GUIDELINES

Thank you for inviting The Beacon Drive In to provide for your holiday meal! We are providing these food safety handling procedures to help ensure that your food is delicious and safe for consumption.

- Refrigerated items purchased from The Beacon should STAY REFRIGERATED until ready to reheat or serve.
- DO NOT let cooked or refrigerated food sit out at room temperature for more than 2 hours, per USDA guidelines.
- Cooked items must be reheated to at least 165° before serving.

18 LB. WHOLE TURKEY

1. PRE-HEAT OVEN TO 375 CONVECTION / 400 CONVENTIONAL: DEGREES!
2. Remove Turkey from refrigeration and rest at room temperature for approx. 30 minutes.
3. Remove Leg/Thigh quarter portions from Turkey : set aside.
4. With Wings still intact, carve Turkey Breasts into slices, and place to one side of baking dish.
5. Pull any additional 'white' breast meat, and meat attached to wings.
6. Pull 'dark' meat from Leg/Thigh portions and place on opposite side of baking dish.
7. Add a cup of stock (use water if stock unavailable) to baking dish.
8. Seal baking dish well with foil and heat for 20-30 minutes, or until product reaches 165 degrees.
9. We do not recommend heating the whole, uncarved turkey in the oven because there is no way to heat it to a safe temperature without drying it out.

10LB BONE IN SPIRAL HAM - THIS PRODUCT IS FULLY COOKED, AND READY TO EAT, COLD OR HOT

1. PRE-HEAT OVEN TO 375 CONVECTION / 400 CONVENTIONAL: DEGREES!
2. Place ham on a baking dish, add 1 cup if water, seal tightly with foil.
3. Heat ham until product reaches 165 degrees

2LB. TURKEY BREAST PACK - THIS PRODUCT IS FULLY COOKED, AND READY TO EAT, COLD OR HOT

1. PRE-HEAT OVEN TO 375 CONVECTION / 400 CONVENTIONAL: DEGREES!
2. Remove Turkey Breast from refrigeration and rest at room temperature for 30 minutes.
3. Place sliced turkey into baking dish:
4. Add a cup of stock (use water if stock unavailable) to baking dish.
5. Seal baking dish well with foil and heat for 20 to 30 minutes, or until product reaches 165 degrees.

2LB SLICED HAM PACK - THIS PRODUCT IS FULLY COOKED, AND READY TO EAT, COLD OR HOT

1. PRE-HEAT OVEN TO 375 CONVECTION / 400 CONVENTIONAL: DEGREES!
2. Remove ham from refrigeration and rest at room temperature for 30 minutes.
3. Place ham into baking dish:
4. Add a cup of stock (use water if stock unavailable) to baking dish.
5. Seal baking dish well with foil and heat for 20 to 30 minutes, or until product reaches 165 degrees.

DRESSING AND GRAVY

1. PRE-HEAT OVEN TO 375 CONVECTION / 400 CONVENTIONAL: DEGREES!
2. Pan Spray or grease a baking dish.
3. Pour dressing into pan and level to a depth of around 2 inches for even cooking.
4. Bake for 45-60 minutes, ensuring the center is firmly cooked and top of dressing is browned. Place fork into center of dish to check doneness.
5. Gravy : Heat slowly in a saucepan or microwave until 165 degrees. Be careful not to scorch.

SIDE ITEMS

1. Keep side items refrigerated until ready to serve.
2. Heat products to 165 degrees internal temp using a microwave of oven.

SWEET POTATO CRUNCH

1. Pre-heat oven to 350 degrees. Cook covered for 30 mins covered, then 10 mins uncovered.
2. Heat products to 165 degrees internal temp.