OurHouseKC Reheating Instructions

Questions? Email us at info@ourhousekc.com

Whole Smoked Turkey Breast: Preheat oven to 300 degrees. Remove Turkey breast from cryovac packaging. Place in roasting pan. Add 1 ½ cups water to pan and cover pan with foil. Reheat at 300 degrees for 80-90 minutes. ENJOY!

Mashed Potatoes / Stuffing / Green Bean Casserole: Preheat oven to 300 degrees. Remove flat cardboard lid. Cover foil pan with foil. Reheat at 300 degrees for 25-30 minutes.

Smoked Turkey Gravy: Pour into a sauce pan and reheat on medium heat on the stovetop. Stir occasionally

Chili: Pour into a sauce pan and reheat on medium heat on the stovetop. Stir occasionally.

Smoked Turkey Platter Special with Side Dishes (Serves 1): Preheat oven to 300 degrees. Keep the sliced smoked turkey wrapped in the clear cooking film during reheating. Remove dinner roll and pad of butter - simply set on counter to bring to room temperature or microwave roll to heat up. Remove plastic container of gravy & cranberry compote as well as the pumpkin cheesecake pie in a cup. [To reheat gravy separately, either reheat in the microwave in a microwave safe container or on the stove top. To reheat gravy with the platter simply pour gravy over desired side dishes.] Recover pan with foil lid. Reheat at 300 degrees for 15 to 20 min.

Take N Bake Cinnamon Rolls: Keep cinnamon rolls in Freezer. No need to rise this dough as they can be baked from frozen. Preheat oven to 325 degrees. Remove foil lid, plastic film, and icing containers from the pan before placing the foil pan of rolls in the oven. Let icing containers sit on the counter to thaw while rolls are baking. Bake rolls at 325 degrees for 20 to 25 min. Check rolls when the timer goes off and pull from the oven, they should be golden brown and delicious! Let the rolls cool for a bit before applying icing. Now time to Rock N Roll!

Oh My Pot Pie! Take N Bake Pot Pies:
Preheat oven to 425 degrees. Remove pot pie from the box. Also remove the plastic wrap from the pot pie. Place the pot pie in a 425 degree oven and bake for 25 to 30 min. When fully cooked, should be golden brown with an internal temperature of 165 degrees.

PULLED PORK: Preheat oven to 325 degrees. Leave pork packs wrapped in cooking film. Add 2 inches of water into foil pan - no need to cover the pan. Reheat for 20 minutes, then turn packs over in the pan and heat for another 20 minutes until internal temperature is 165 degrees. Once fully reheated, break open pork packs and gently pull pork apart. ENJOY!

CHICKEN: Preheat oven to 325 degrees. Remove foil lid from the pan, add approximately ½ cup of water. Place lid back on pan and place pan in oven. Reheat for 25-30 minutes until internal temperature is 165 degrees. ENJOY!

BRISKET, BURNT ENDS, Sliced TURKEY & Sliced HAM: Preheat over to 325 degrees. Remove foil lid and film cover from foil pan. Add ¼ inch water to pan and recover with film and foil lid. Place pan in oven and reheat for 20-25 minutes. Remove pan from oven, remove film and foil lid and serve. ENJOY!

Fruit Pie: Preheat oven to 350 degrees. Remove Pie from box and place on baking sheet. Loosely cover pie with foil to prevent over browning. Bake for 15-20 minutes or until heated all the way through.

Breakfast Casserole: Preheat oven to 350 degrees. Remove the foil lid - bend the foil lid in the middle to create a tent and place over the casserole. Place the casserole on a baking sheet and put into the oven. Reheat the casserole for 25 to 30 min or until heated all the way through.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness