



Heating Instructions for the Loveless Cafe Thanksgiving Meal Pack

Keep refrigerated until ready to heat

Preheat Oven to 350° F

***Note:** These items are fully cooked. Reheating times are approximate and may vary depending on your oven.*

Fresh Roasted Carved Turkey

- Remove turkey from fridge 30 minutes before heating, allowing it to get to room temperature.
- Place aluminum pan with lid in the preheated oven, bake for 30 to 45 minutes, or until heated through.

Corn Bread Dressing, Mashed Potatoes, Hashbrown Casserole, Creamed Corn, Slow-Cooked Green Beans

- Place aluminum pans with lids in the preheated oven.
- Bake covered for 30 to 45 minutes, or until heated through (165° F, internal temp)
- Stir before serving.

Brown Gravy and Macaroni & Cheese

- Heat over med-low heat in respective saucepans, stirring frequently until steaming hot or reaches 165° F.
- Pour into separate serving vessels.

Loveless Cafe Biscuits

- *Before Baking:*
 - Make sure to generously brush biscuits with melted butter before placing in the oven.
 - If baking from **thawed**, open vacuum-sealed packaging and leave on counter unwrapped for an hour or in fridge loosely wrapped for 24 hours.
- *Conventional Oven (Recommended):*
 - From **frozen**, preheat oven to 425° F and bake for 24 to 28 minutes, turning pan halfway through cooking time.
 - From **thawed**, preheat oven to 425° F and bake for 20 minutes, turning pan halfway through cooking time.
- *Toaster Oven:*
 - From **frozen**, preheat oven to 475° F and bake for 16 minutes, turning pan halfway through cooking time.
 - From **thawed**, preheat 450° F and bake for 16 minutes, turning pan halfway through cooking time.
- **Generously brush biscuits with melted butter again before serving with Loveless Cafe Preserves.**

Bourbon Cranberry Relish: Remove from fridge and place in serving dish.

Whole Pies: Keep refrigerated until ready to serve. We suggest serving with whipped cream or a side of ice cream.

Share your Thanksgiving photos with #LovelessCafe. We'd love to see how you celebrate!
Enjoy your dinner and have a safe and happy holiday season!