

Take all the food out of the refrigerator **3 hours** before you plan to eat.

Put all food on cooling rack to allow air circulation so food comes up to room temperature

If food is not at room temperature when you start to heat you must heat longer

Turn the oven to 350 one hour before you plan to eat

- Dinners for 4 have different heating time than larger meals: (remember to bring up to room temp prior to heating) Mashed potatoes including sweet potatoes 20 minutes, turkey 15 minutes, vegetables 10 minutes all without lids
- Penne vodka 35-40 minutes with lid on (stir after 20 minutes)
- Lasagna 35-40 minutes with lid on
- Eggplant parm 20-25 minutes with lid on
- Eggplant Rollatini 10-15 minutes
- Green beans, oven roasted vegetables, roasted cauliflower or broccoli, carrots, brussel sprouts 10-15 minutes with lid on
- Mashed potatoes, butternut squash or mashed sweet potatoes 25-30 minutes with lid on
- Candied sweet potatoes 10-15 min lid off
- Stuffing – 20 minutes with lid on then 10 additional minutes with lid off
- Stuffed mushrooms 10-15 minutes with lid off
- Crab cakes – mini 5-10 minutes – large 10-15 minutes with lid off
- Turkey with gravy 15-20 minutes with lid on
- Turkey without gravy 5-10 minutes with lid
- Turkey gravy should be heated on stove top in pot

All cook times are approximate and for food that has been brought up to room temperature

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