

The Kitchen's *Holiday* Dinner

Plainville Farms All Natural Turkey and Boneless Turkey Breast Dinners

Your turkey was raised especially for Roche Bros. at the Plainville Turkey Farm in upstate New York. The feed and growing conditions on the Farm may result in a pinkish meat color that is natural and not an indication of under cooking. To test for proper doneness, look for firm textured dark meat that pulls away easily from the bone. Enjoy your dinner!

HEATING INSTRUCTIONS (For best results heat in a conventional oven.)

The Turkey



The turkey is fully cooked and ready to slice and serve cold if desired. To heat, preheat oven to 350°. Remove plastic bag. Plastic leg wrap can be left in place during heating. Add one cup of water to bottom of pan and cover loosely with foil.

For 10–12 lb. Turkeys

Heat for 1 ½ hours. Remove foil for the last 20 min. of cooking time to allow turkey to brown further.

For 14–16 lb. Turkeys

Heat for 2 ½ hours. Remove foil for the last 30 min. of cooking time to allow turkey to brown further.

Squash & Mashed Potatoes



Remove film and vent lid. Heat for 5 minutes on high. Stir and heat for an additional 4 minutes, or until the product reaches 165°F. Let sit 2 minutes before serving.



Preheat oven to 350°F. Remove film and lid. Cover with aluminum foil and place container on a baking sheet in the middle of the oven for 30–40 minutes. Remove foil, stir and heat for an additional 10 minutes, or until the product reaches 165°F.

Stuffing



Remove film and vent lid. Heat for 6 minutes on high. Stir and heat for an additional 2 minutes, or until the product reaches 165°F. Let sit 2 minutes before serving.



Preheat oven to 350°F. Remove film and lid. Cover with aluminum foil and place container on a baking sheet in the middle of the oven for 30–40 minutes. Remove foil, stir and heat for an additional 10 minutes, or until the product reaches 165°F.

Boneless Turkey Breast



The boneless turkey is fully cooked and ready to slice cold if desired. To heat, preheat oven to 325°. Remove from plastic bag. Add ½ cup of water to pan and cover with foil. Heat in oven for approximately 1 ½ hours, until internal temperature reaches 140° with a meat thermometer. Remove foil for last 15–20 minutes of cooking time to allow turkey breast to brown further.

Stuffing, Squash & Mashed Potatoes



Remove film and vent lid. Heat for 3 minutes on high. Stir and heat for an additional 2–3 minutes, or until the product reaches 165°F. Let sit 2 minutes before serving.



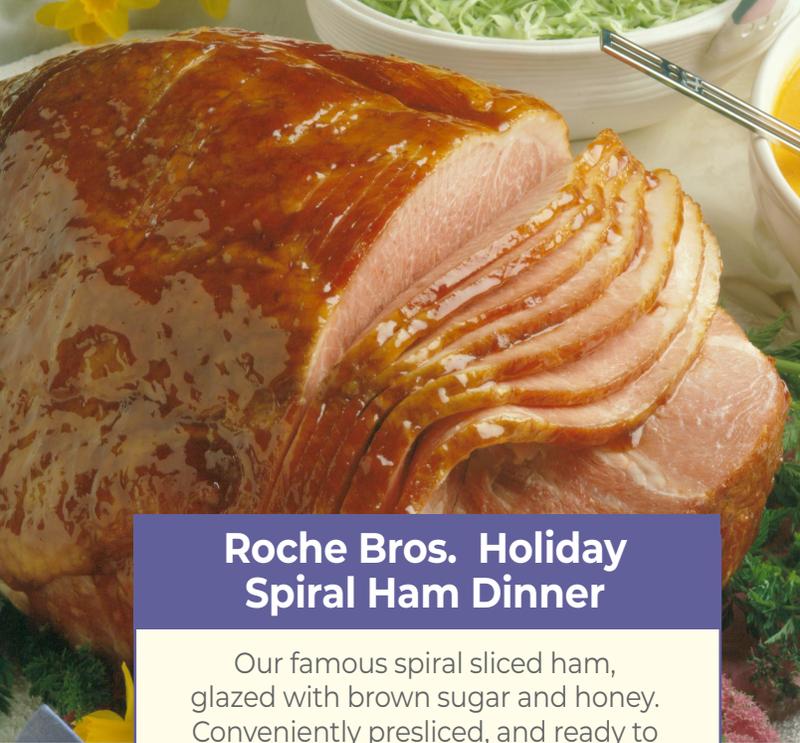
Preheat oven to 350°F. Remove film and lid. Cover with aluminum foil and place container on a baking sheet in the middle of the oven for 20 minutes. Remove foil, stir and heat for an additional 5–10 minutes, or until the product reaches 165°F.

Turkey Gravy



For best results, heat slowly in sauce pan on stove, stirring occasionally.

 **Roche Bros.**



Roche Bros. Holiday Spiral Ham Dinner

Our famous spiral sliced ham, glazed with brown sugar and honey. Conveniently presliced, and ready to heat and serve. Juicy, flavorful and so convenient!

HEATING INSTRUCTIONS

(For best results heat in a conventional oven.)

Spiral Sliced Ham



The ham is fully cooked and may be served cold. However, for full flavor, follow these easy instructions:

Leave ham at room temperature for 30 minutes while preheating oven to 350°. Remove ham from plastic bag. Remove plastic piece covering the bone (may not be present). Place ham face down in pan provided, uncovered. Do not add water. Turn oven down to 325° and cook for 1½ to 1¾ hours. Ham may be served at this point, or to glaze, remove from oven, and turn oven up to 425°. In sauce pan heat glaze and brush over ham and between slices. Return to oven for 15 minutes. Remove ham and serve.

Potatoes Au Gratin



Remove film and vent lid. Heat for 5 minutes on high. Stir and heat for an additional 4 minutes, or until the product reaches 165°F. Let sit 2 minutes before serving.



Preheat oven to 350°F. Remove film and lid. Cover with aluminum foil and place container on a baking sheet in the middle of the oven for 45 minutes. Stir and heat for an additional 10 minutes. Remove foil and heat for an additional 5 minutes, or until the product reaches 165°F.

Squash or Mashed Potatoes



Remove film and vent lid. Heat for 5 minutes on high. Stir and heat for an additional 4 minutes, or until the product reaches 165°F. Let sit 2 minutes before serving.



Preheat oven to 350°F. Remove film and lid. Cover with aluminum foil and place container on a baking sheet in the middle of the oven for 30-40 minutes. Remove foil, stir and heat for an additional 10 minutes, or until the product reaches 165°F.

Maple Carrots



Remove film and vent lid. Heat for 5 minutes on high. Stir and heat for an additional 4 minutes, or until the product reaches 165°F. Let sit 2 minutes before serving.



Preheat oven to 375°F. Remove film and lid. Cover with aluminum foil and place container on a baking sheet in the middle of the oven for 45 minutes. Stir and heat for an additional 15 minutes, or until the product reaches 165°F.

FROM OUR BAKERY



Natural Juice

Country Apple Cinnamon Pie

Perfect pies, bursting with the natural flavor of natural juices. When it comes to making the best tasting pies, that's what it's all about.

As natural fruit pies bake the fruit cooks in its own juices. The true fruit sweetness and flavor shines through since there is no added water or pre-cooked thickening agents added to the filling.

Our crust is rich and flaky, as it should be, and the shortening used is all vegetable. You'll also enjoy our new soft custard style pies, available in pumpkin and egg custard.

Dinner Rolls

A wonderful home baked aroma and special buttery-sweet taste make our rolls a perfect addition to the Kitchen's Holiday Dinners. Our rolls are fully baked and delicious!

Note: Microwave ovens vary greatly, follow your manufacturer's instructions and your own experience. The black plastic dishes are microwave and oven safe, up to 400°. Use care in removing from the oven, as they do tend to soften. Heat in the center of the oven, do not place directly above the heating element. Slide dishes onto a cookie sheet when removing from oven, or for best results, heat on a cookie sheet in the oven. If more convenient, the squash, potatoes and stuffing can be removed from plastic containers and placed in your own oven safe casseroles, for heating and serving.