

Li'l Guys[®]

Directions for Heating Thanksgiving Dinner

(Directions call for a 350F preheated oven, but if your oven is a little slow use 375 or 400F)

Crispy Skin & White Meat

For crispy turkey skin follow steps 1-3 otherwise skip to step 4

- 1) Spray a light layer of "PAM" or cooking oil on a cookie sheet pan.
- 2) Lay the skin in one layer on the cookie sheet pan and spray the top of it lightly with "PAM" or cooking oil.
- 3) Bake in a 350F preheated oven for 10 minutes or until golden brown and crisp.
Tip - you can crisp the skin up to an hour before you are going to reheat the white meat)
- 4) Pour some turkey jus over the white meat (1/2 - 1 Cup) to moisten.
- 5) Lay the crisped skin over the white meat. This will keep the skin warm and protect the white meat from drying out. Parchment paper can be used in place of turkey skin.
- 6) Place the uncovered pan in a preheated 350F oven for approximately 30 minutes or until warmed

Turkey Dark Meat

- 1) uncover and pour some turkey jus over the dark meat (1/2 - 1 Cup) to moisten
 - 2) Bake in a 350F preheated oven for approximately 30 minutes or until warmed.
- For Whole Turkey Legs &/or wings. Bake uncovered for about 40 minutes or until warmed.

Homemade Turkey Gravy

- 1) Place gravy in a pot and heat on stove over medium heat until gravy is hot, stirring occasionally.
or
- 2) Place gravy in a microwave safe bowl & microwave until hot
 - approximately 2-5 minutes, stirring the gravy after half the cooking time.
 - the time depends on the power of the microwave.

Classic Bread Stuffing

- 1) Bake covered in a preheated 350F oven for 30-40 minutes.
 - for crispier stuffing, uncover and bake another 5 - 10 minutes
- Tip** - you can remove the stuffing from the oven and cover it to keep it hot while you finish cooking other dishes.

Creamed Spinach

- 1) Place spinach in a microwave safe dish, covered with a lid or plastic wrap.
- 2) Microwave on high for 3 minutes.
- 3) Stir
- 4) Repeat until spinach is hot
 - Total time should be around 9 minutes depending on the amount of spinach and the power of your microwave.
 - Be careful when removing covers or plastic wrap from hot items, the steam could scald you.
 - Wear oven mitts when unwrapping or taking the lid off of hot items.

Tip - Heat the spinach 30 minutes before serving until it is almost hot, let it stand covered, just before serving give it another 3 minutes in the microwave to bring it to hot serving temperature. This will give you time to heat other items.

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Sweet Buttery Corn

- 1) Replace paper lid with foil & bake covered in 350F preheated oven for 30 minutes or Place corn in a microwave safe dish with 2 tablespoons of water & cover with a lid or plastic wrap.
- 2) Microwave on high 3-6 minutes until hot, let stand 2 minutes before removing cover
 - Be careful when removing covers or plastic wrap from hot items, the steam could scald you.
 - Wear oven mitts when unwrapping or taking the lid off of hot items.

Mashed Sweet Potatoes with marshmallow topping

- 1) Place sweet potatoes in an ovenproof serving dish (or cook & serve in its tin foil container)
 - Sweet potatoes should be around 1 1/2 - 2 inches deep
 - 2) Cover with dollops of marshmallow fluff or spread an even layer.
(1/4"-1/2" thick, or more depending on your preference.)
- Tip** - dip spoons or spatula into water before you dip into the fluff each time, this will keep the fluff from sticking too much to the spoons or spatula.
- 3) Bake, uncovered, in a 350F preheated oven until marshmallow fluff is lightly browned - approximately 35 minutes.

Real Mashed & Smashed Whipped Potatoes

- 1) Place potatoes in a microwave safe dish and cover.
- 2) Microwave 3 - 5 minutes till warm (depending on the amount of potatoes and the power of your microwave)
- 3) Stir potatoes
- 4) repeat steps 2 & 3 until hot

Tip - if potatoes are too thick, whip some hot milk into the potatoes to thin their consistency.
(Add about 1/4 cup of hot milk at a time and repeat this until you achieve the desired consistency)
(if you have a small amount of potatoes, use less than 1/4 cup hot milk, if a large amount, you can use more)

Alternative - you can bake the potatoes in its foil container for about 35 minutes or until hot in a 350F oven. When hot, place in a serving bowl and whip them with a wooden spoon or spatula. Follow the **Tip** if necessary.

Roasted Herb & Garlic Red Bliss Potatoes

- 1) Uncover and bake in a 350F preheated oven until hot
 - approximately 30-35 minutes.

Tip - remove from the oven and cover to keep warm for 15-30 minutes while you finish heating other dishes.

Acorn Squash

- 1) Uncover and bake in a 350F preheated oven until hot
 - approximately 35 minutes.
- 2) Heat up the sauce in the microwave or on the stove until thoroughly hot (160F)
- 3) Just before serving, pour some sauce over each squash.

Tip - remove from the oven and cover to keep warm for 15-30 minutes while you finish heating other dishes.

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