



# THANKSGIVING REHEATING INSTRUCTIONS



## HAPPY THANKSGIVING FROM SURLY!

Thank you for trusting us with your family meal. Everything has been cooked safely. All that you need to do is reheat the hot items. Please follow the reheating instructions found on each item.

### GENERAL REHEATING RULES

We highly suggest using a thermometer and heating your food to temperature to ensure food safety. Always insert a thermometer into the thickest part of the item being checked. Make sure your thermometer is calibrated correctly prior to cooking (follow manufacturer's instructions doing so).

Please be careful transferring hot food to your favorite holiday dishes. Always remember to prewarm your holiday serving dishes before adding hot items. This will help avoid the cracking of your serving dishes.

Once re-warmed items must be cooled to under 140F internal temperature in under two hours. Leftovers should only be re-warmed to internal temperature above 140F and only one time to be considered safe.

**Expiration date of the box is 11/28/21**

**Scan the QR code for video instructions with Executive Chef Donald Gonzalez**

