CONSUME TURKEY ON OR BEFORE: 11/29/26

Ukrop's Turkey Dinner

Handling & Heating Instructions

HANDLING:

Keep turkey and sides refrigerated.
Unopened and properly refrigerated turkey is good until **11/29/26.** Consume within 2-3 days of opening.
Ukrop's turkey is fully cooked and ready to serve. Turkey may be served cold or heated.

HEATING:

Conventional Oven (recommended): Heat approximately 1 hour 45 minutes

Turkey*: Preheat oven to 350°F. Remove turkey from package and place breast side up in a roasting pan with a depth of at least 2 inches. Pour 1 cup chicken broth or water in the bottom of the pan. Cover loosely with aluminum foil, crimping the edges of the foil to the pan. Heat in oven for 1 hour. Uncover and baste with pan juices and butter or margarine, if desired. Re-cover with foil and return turkey to oven.

*If only heating the turkey, heat for 1 hour 30 minutes, removing foil the last 10 minutes.

Side Dishes: Remove plastic lids and cover Cornbread Dressing, Sweet Potato Casserole, and Seasoned Green Beans loosely with aluminum foil. Place on a baking sheet and add to oven with turkey. Continue heating for approximately 45 minutes, removing the foil from side dishes for the final 10 minutes of heating. OPTIONAL: Remove foil from turkey for final 10 minutes for additional browning. **Allow side dishes to rest 30 seconds before removing from baking sheet.**

White House Roll Clusters: Remove from plastic packaging and cover tray loosely with aluminum foil. Heat for final 10 minutes of turkey and side dish cycle.

Gravy: During final 10 minutes of turkey and side dish cycle, heat gravy on stove top by emptying contents into a saucepan and heating over medium heat to desired serving temperature. Stir gravy occasionally during heating to ensure even heating.

Microwave:

Turkey: Slice turkey into serving size portions and place into a microwave-safe dish. Top with turkey gravy or broth, if desired. Heat at 80% power for approximately 2-3 minutes per pound. Times will vary with the power of microwave and amount being heated. For exact time, consult microwave manual. Do not overheat.

Side Dishes: Remove plastic lids from the Cornbread Dressing, Sweet Potato Casserole, and Seasoned Green Beans. Heat containers separately at 80% power for approximately 4-6 minutes or until desired serving temperature is reached. **Allow side dishes to rest 30 seconds before handling.**

Gravy: Container is microwave safe. Vent lid on gravy container. Microwave at 80% power for approximately 2-4 minutes or until desired serving temperature is reached. Stir gravy occasionally during heating to ensure even heating.

White House Roll Cluster: Remove from plastic bag. Cover tray loosely with a paper towel and microwave at 80% power for approximately 30 seconds or until warm. Do not overheat.

Leftovers: Any leftovers should be promptly refrigerated. A general recommendation is to refrigerate within 2 hours of removal from oven.

11/9/26

CONSUME TURKEY ON OR BEFORE: 11/29/2026

Turkey Á La Carte

Handling & Heating Instructions

Handling:

Keep refrigerated.
Unopened and properly refrigerated turkey is good until **11/29/2026**.
Consume turkey within 2-3 days of opening.

Serving Suggestions:

Ukrop's turkey is fully cooked and ready to serve.
Turkey may be served cold or heated.

Turkey:

Conventional Oven (recommended): Preheat oven to 350°F. Remove turkey from package and place breast side up in a roasting pan with a depth of at least 2 inches. Pour 1 cup chicken broth or water in the bottom of the pan. Cover loosely with aluminum foil, crimping the edges of the foil to the pan. Heat in oven for 1 hour. Uncover and baste with pan juices and butter or margarine, if desired. Re-cover with foil and return turkey to oven for 30 minutes. OPTIONAL: For additional browning, remove foil from turkey for the final 10 minutes of heating.

Microwave: Slice turkey into serving size portions and place into a microwave-safe dish. Top with turkey gravy or broth, if desired. Heat at 80% power for approximately 2-3 minutes per pound. Times will vary with the power of microwave and amount being heated. For exact time, consult microwave manual. Do not overheat.

Homestyle Gravy:

Stove Top (recommended): During final 10 minutes that the turkey is in the oven, heat gravy on stove top by emptying contents into a saucepan and heating over medium heat to desired serving temperature. Stir gravy occasionally during heating to ensure even heating.

Microwave: Container is microwave safe. Vent lid on gravy container. Microwave at 80% power for approximately 2-4 minutes or until desired serving temperature is reached. Stir gravy occasionally during heating to ensure even heating.

Leftovers:

Any leftovers should be refrigerated promptly. A general recommendation is to refrigerate within 2 hours of removal from oven.

CONSUME TURKEY ON OR BEFORE: 11/28/26

Turkey Breast Á La Carte

Handling & Heating Instructions

Handling:

Keep refrigerated.
Unopened and properly refrigerated turkey is good until **11/28/2026.**
Consume turkey breast within 2-3 days of opening.

Serving Suggestions:

The turkey breast is fully cooked and ready to serve.
Turkey breast may be served cold or heated.

Turkey Breast:

Conventional Oven: Preheat oven to 350°F. Remove turkey breast from the wrapper. DO NOT stuff. Place turkey breast, skin side up, on a flat roasting rack in 2-inch open roasting pan. DO NOT add water to the pan. Brush or spray skin with vegetable oil. Place turkey breast in 350° oven and heat until warm. 3/4 - 1.5 hours. Check temperature with a meat thermometer. The temperature should be 140° F. Carve and serve immediately.
For more information please see included Preparation Directions packaged with the turkey breast.

Homestyle Gravy:

Stove Top (recommended): During final 10 minutes that the turkey is in the oven, heat gravy on stove top by emptying contents into a saucepan and heating over medium heat to desired serving temperature. Stir gravy occasionally during heating to ensure even heating.

Microwave: Container is microwave safe. Vent lid on gravy container. Microwave at 80% power for approximately 2-4 minutes or until desired serving temperature is reached. Stir gravy occasionally during heating to ensure even heating.

Leftovers:

Any leftovers should be refrigerated promptly. A general recommendation is to refrigerate within 2 hours of removal from oven.

CONSUME HAM ON OR BEFORE: 12/27/2026

Spiral Sliced Ham Á La Carte

Handling & Heating Instructions

Handling:

Keep refrigerated.
Unopened and properly refrigerated ham is good until **12/27/2026.**
Consume ham within 3-4 days of opening.

Serving Suggestions:

Ukrop's Spiral Sliced Ham is fully cooked and ready to serve.
Ham may be served cold, room temperature, or heated.

Conventional Oven (recommended):

Spiral Ham: Preheat oven to 350°F. Remove ham from package and place in a roasting pan with a depth of at least 2 inches. Cover ham loosely with aluminum foil, crimping to edge of pan, and place on middle oven rack for 1 hour 15 minutes. Remove ham from oven and discard aluminum foil. Return ham to oven for additional 15 minutes.

Spiral Ham with Ham Glaze: Preheat oven to 350°F. Remove ham from package and place in a roasting pan with a depth of at least 2 inches. Cover ham loosely with aluminum foil, crimping to edge of pan, and place on middle oven rack for 1 hour 15 minutes. Remove ham from oven and discard aluminum foil. Apply half** of the ham glaze over ham, coating evenly. Return ham to oven for additional 15 minutes.

** Reserve remaining glaze for leftovers.

Microwave:

Place ham slices in a microwave safe dish and top with desired amount of glaze. Heat at 80% power for approximately 2-3 minutes per pound. Times will vary with the power of microwave and amount being heated. For exact time, consult microwave manual. Do not overheat.

Leftovers:

Any leftovers should be refrigerated promptly. A general recommendation is to refrigerate within 2 hours of removal from oven.