



Cooked & Cooled Package Care Instructions

To Our Valued Luby's Customer:

Your order has been prepared with care and is presented to you with pride. We trust this offering will make your dining experience enjoyable. Please refrigerate all items not intended for immediate use as quickly as possible (within two hours).

Whole Roasted Turkey & Whole Smoked Turkey

1. Heating in a pre-heated 300°F conventional oven is recommended.
2. Remove turkey from bag and place in a large foil lined baking pan.
3. Baste turkey with ¼ pound melted margarine or butter.
4. Place turkey into the oven. Heat for approximately 2 ½ hours until a minimum temperature of 135°F is reached. Use a meat thermometer to be certain. Baste the item with the margarine or butter every 20-30 minutes.
5. Remove turkey from oven, let rest 15 minutes, arrange on a serving platter, carve and serve.

Roasted Turkey Breast, Whole Roasted Turkey Breast, Spiral Sliced Ham & Prime Rib

1. Heating in a pre-heated 300°F conventional oven is recommended.
2. Leave turkey, prime rib or ham in the oven-roasting bag and place it in a large baking pan. Place into the oven. Heat for approximately 2 ½ hours until a minimum temperature of 135°F is reached. Use a meat thermometer to be certain. Remove the turkey breast, prime rib or ham from the oven and let rest for 15 minutes.
3. Carefully remove from the oven-roasting bag, arrange on a serving platter, carve and serve.

Gravy **Be careful when handling hot gravies to avoid burns.*

1. Gravies packaged in a white paper quart container may be heated in a microwave oven as follows: Microwave gravy with lid on for two (2) minutes. Carefully remove lid and stir. Replace lid and microwave for one (1) minute. Repeat this process in one-minute intervals until gravy is hot (165°F).
2. Gravies packaged in a Styrofoam container must be heated in a saucepan. Pour gravy into a saucepan and bring to a rolling boil, stirring frequently.

All Side Dishes

1. Place each item in either an individual saucepan or a microwave-safe dish. Cover and rotate food when microwaving. 165°F is ideal heating temperature for these foods.
2. Sides packaged in aluminum containers may be heated in the oven. Pre-heat oven to 300°F. Place container(s) (with lids on) onto a baking sheet and heat for 45 to 60 minutes until hot. Carefully remove lid and serve. Do not place aluminum containers in microwave.

Helpful Temperature Guide (in degrees F)

212°F	The temperature at which liquid foods boil
165°F	Minimum heating temperatures for all sides & gravies
135°F	Minimum heating temperatures of all turkeys, prime ribs & hams and holding cooked foods "hot"
40°F	Maximum holding temperature for all cold products

TEMPERATURE DANGER ZONE: 41°F to 135°F. Keep cooked meats, gravies, dressings and vegetables out of this range as much as possible.

[135°F	Room temperatures, where bacteria can grow the fastest
	68°F - 98°F	
	41°F	

REFRIGERATE ALL PIES. We do not recommend that you consume foods that have been held between 135°F and 41° F for longer than two hours, as this can be unsafe. We recommend that you do not reheat any items more than one time. Please keep all products refrigerated at 40°F or lower until they are to be reheated or consumed. The government recommends not keeping leftovers longer than necessary.



Hot Package Care Instructions

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1. REFRIGERATE ALL PIES AND CHEESECAKES IMMEDIATELY.
2. We do not recommend that you consume foods that have been held between 135°F and 41°F for longer than two hours, as this can be unsafe.
3. We recommend that you do not reheat any items more than one time.
4. Please keep all cold products refrigerated at 40°F or lower until they are ready to be consumed.
5. Keep hot foods at 135°F or hotter until they are ready to be consumed.
6. The government recommends not keeping leftovers longer than necessary.
7. Always wash your hands thoroughly before handling any foods.
8. Refrigerate leftovers immediately.
9. Please discard leftovers that are not eaten or refrigerated within two hours.
10. Rapidly (within two hours) reheat any refrigerated leftovers to 165°F.
11. Keep food protected by covering until eaten.

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