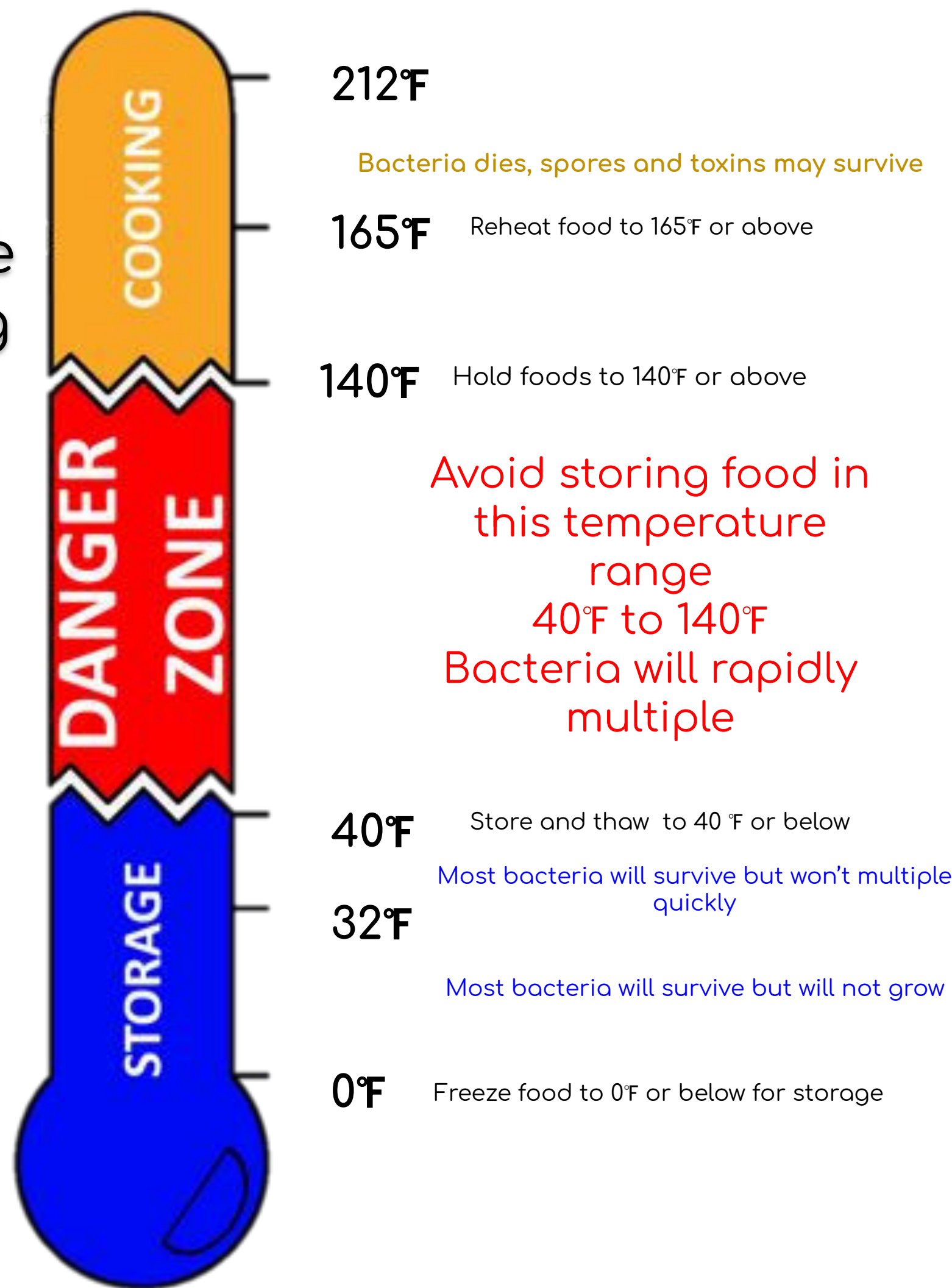


ARE THERE ANY LEFTOVERS?

Many holiday traditions center around food. With all the hours that go into cooking holiday traditions, by the time that the meal arrives you may be too exhausted to even eat. This is why many people believe that the best part of the holiday meals are the leftovers. Leftovers keep the essence of the holiday alive long after the day ends, but it is important to properly store and reheat leftovers to keep their quality and keep them safe for your family to eat.

HOW TO PROPERLY STORE LEFTOVERS

Leftovers should be stored within two hours of cooking to bring the internal temperature out of the Danger Zone, avoiding rapid bacterial growth. Divide leftovers into small portions and in air tight containers.



HOW TO REHEAT LEFTOVERS

Reheating your leftovers is as important as properly storing them.

MICROWAVE:

Make sure leftovers are thinly laid out on the plate and covered to retain the moisture. Make sure to bring the internal temperature to 165°F.

OVEN:

Preheat your oven to 325°F and bring the internal temperature to 165°F. To keep the turkey moist add some broth or water and cover.

HOW LONG SHOULD YOU KEEP YOUR LEFTOVERS FOR REFRIGERATOR:

If storing leftovers in the refrigerator they will stay good for 3-4 days. That means tonight is the last night to enjoy your Thanksgiving leftovers!

FREEZER:

If storing leftovers in the freezer they will stay good for 2-6 months. Don't forget to label them!

REINVENT YOUR LEFTOVERS

Elevated Turkey Sandwich: Layer leftover turkey on two slices of bread and load up with stuffing, greens, and cranberry sauce. Got a waffle maker? Throw leftover stuffing into the waffle maker and use the waffle as the bread for your sandwich!

Hearty Stew: Throw leftover turkey/ham/chicken into a pot with leftover veggies. Have leftover gravy? Use it as the base or thicken the stew with mashed potatoes!

Veggie Frittata: Toss leftover broccoli or cauliflower with eggs and stuffing and cook through till pancake like.

Shepherd's Pie: Mound stuffing on bottom of a dish, layer with cranberry sauce, turkey, and carrots. Drizzle with gravy; spread mashed potatoes on top

