

FARM FRESH • FAMILY FUN



OREGON DAIRY

Our food is prepared fresh to be delicious and resounding with flavor. Follow these easy instructions to enjoy our foods to their fullest. Since every oven is slightly different, we have given a range of times to reheat our dishes. Try heating the minimum time suggested and then check every few minutes until food has reached desired heat. (165°F+)

Roast Turkey: Preheat oven – 350°5. Bake covered – 25-35 minutes.

Baked Ham: Preheat oven -. Bake covered – 25-35 minutes (for best results add a ½ cup of water to each pan when reheating)

Beef Pot Roast: Preheat oven - 350°. Bake covered – 25-35 minutes

Ham Balls: Preheat oven - 350°. Bake covered – 25-35 minutes

Bread Filling: Preheat 325° covered for 20-30 mins.

Mashed Potatoes: Preheat 300° - covered for 20-30 mins.

Baked Corn: Preheat 325° - covered for 15-20 mins

Green Beans: Best in a microwave safe container and microwaved 3-5 min. Oven 325° covered for 15-20 mins

Gravy: Stove top on Medium heat, stirring often. Or microwave in a safe container for 3-5 min

All items can be removed from the foil pan and placed in microwave safe containers and microwaved until HOT. Do not microwave food in the foil pan.

MENU AND ORDERING AVAILABLE AT WWW.OREGONDAIRY.COM

We hope you have a wonderful holiday meal!

Recipes for Leftover Turkey

Turkey Croquettes:

2 Cups - Diced Cooked Turkey

1 Cup - Croquette Sauce

Salt & Pepper to Taste

¾ Cup Bread Crumbs

1 Egg

Croquette Sauce Recipe:

3 TBLE Butter

½ tsp Salt

5 TBLE Flour

¼ tsp Celery Salt

1 Cup Milk

⅛ tsp Pepper

¼ tsp Steak Sauce

¼ tsp Lemon Juice

1 tsp Dried Onion

For Croquette Sauce: Melt butter; add sifted flour and blend thoroughly; add remaining ingredients. Cook until thickened, stirring constantly. Makes 2 1/2 cups of sauce. Combine turkey with sauce, salt and pepper. Shape into balls, dip into bread crumbs, then egg and then back into bread crumbs. Fry in deep fryer or air fryer and serve with remaining croquette sauce.

Gobbler Cakes:

1 Egg

2 Cups Cooked Stuffing

1 ¼ Cup Finely Chopped Cooked Turkey

½ Cup Dried Cranberries

¼ Cup Mayonnaise

½ Cup Corn Flakes or Bread Crumbs

Butter

Instructions:

In large bowl, mix egg, stuffing, turkey, cranberries, and mayo. Shape into ½" thick patties. Coat with crumbs.

In large skillet, melt butter over medium heat. Add patties and cook 3 - 4 minutes per side or until golden brown.

Serve warm with turkey gravy or cranberry sauce if desired.