



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). It's best to have a thermometer handy.

Whole Roasted Turkey and Whole Smoked Turkey

1. One to two hours, prior to warming, remove turkey from refrigerator and bring to room temperature.
2. Heating in a pre-heated 350°F conventional oven is recommended.
3. Remove turkey from bag and place in a large foil lined baking pan.
4. Baste turkey with ¼ pound melted margarine or butter.
5. Place turkey into the oven. Add a cup of water to the pan. Heat long enough for internal temperature to reach 165°F degrees (*approximately 45 minutes to 1 hour).
6. Remove turkey from oven, let rest 15 minutes, arrange on a serving platter, carve and serve.

Whole Fried Turkey

1. One or two hours, prior to warming, remove turkey from refrigerator and bring to room temperature.
2. Heating in a pre-heated 350°F conventional oven is recommended.
3. Remove turkey from plastic but leave in foil. (Do Not Remove The foil)
4. Place foil wrapped turkey in a pan and heat for 60 to 75 minutes or until warm and internal temperature reaches 165° degrees.
5. Remove turkey from foil, slice, and enjoy.

Whole Roasted Turkey Breast, Spiral Sliced Ham & Prime Rib

1. One to two hours, prior to warming, remove Turkey Breast, Spiral Ham or Prime Rib from refrigerator and bring to room temperature.
2. Heating in a pre-heated 350°F conventional oven is recommended.
3. Leave turkey, prime rib or ham in the oven-roasting bag and place it in a large baking pan. Open the bag, add a cup of water and tie the bag closed. Heat long enough for internal temperature to reach 165°F (*approximately 45 minutes to 1 hour).
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 plastic quart container may be heated in the microwave. Crack the lid on the gravy. Heat in microwave for two (2) minutes. Carefully remove the container from the microwave and stir. Heat the cracked container in the microwave for (1) minute. Repeat this process in one-minute intervals until 165°F or higher is reached.

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 350°F. Place container(s) (with lids on) onto a baking sheet and heat for 45 to 60 minutes until 165°F or higher is reached. Carefully remove lids and serve. Do not place aluminum containers in microwave.

**Depending on the size and style of your oven (convection/conventional) times may vary.*

Helpful Temperature Guide (in degrees F)

Heating temperatures for all sides & gravies - until 165°F is reached.

Heating temperatures of all turkeys, prime ribs & hams and holding cooked foods "hot" - until 165°F is reached.

Holding temperature for all cold products - should be 40°F or lower.

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

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



Hot 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).

1. REFRIGERATE ALL PIES AND CHEESECAKES IMMEDIATELY.
2. We do not recommend that you consume foods that have been held between 41°F and 135°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. Keep all cold products refrigerated at 40°F or lower until they are ready to be consumed.
5. Keep hot foods at 140°F or hotter until they are ready to be consumed.
6. Always wash your hands thoroughly before handling any foods.
7. Refrigerate leftovers immediately.
8. Discard leftovers that are not eaten or refrigerated within two hours.
9. Rapidly (within two hours) reheat any refrigerated leftovers to 165°F or higher.
10. Keep food protected by covering until eaten.

Helpful Temperature Guide (in degrees F)

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Heating temperatures of all turkeys, prime ribs & hams and holding cooked foods "hot" - until 165°F is reached

Holding temperature for all cold products - should be 40°F or lower

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

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41°F

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