



# Helpful Holiday Hop-up Hints

## to enhance and reheat your **Let's Talk Turkey Feast!**

Again, please refrigerate everything immediately. The food you will enjoy is all made from scratch and there are no preservatives added. Just real food from real people that love to cook. Sure, I have The Cleburne prepare my holiday meal every year, but I like to hop it up a bit and add my own personal touches. These are some of my personal tips to enhance your reheating instructions. Try them if you like or add your own family touches, it's easy and fun! Of course, you can just simply reheat and have a great meal.

**THE MASHED POTATOES**, (per quart) Place mashed potatoes into a mixing bowl and add a half cup of milk, 1 tablespoon sour cream, half a tablespoon of butter, a cup grated cheddar cheese, a pinch of fresh ground black pepper and a pinch of salt. Mix all together and pour into a pan or Pyrex and heat in an oven at 350°F for 30 minutes.

**THE CANDIED YAMS**, (per quart) Place the yams and juice into a mixing bowl and add a tablespoon of butter, a half teaspoon of cinnamon and a half cup of toasted pecans. Mash all together and pour into a baking pan or Pyrex. Sprinkle some baby marshmallows on top and bake in an oven at 350°F for 30 minutes. **HINT:** Heat yams first for 20 minutes, remove from oven and add marshmallows. Heat for the remaining 10 minutes or until marshmallows are a golden brown.

**THE GREEN BEANS**, (per quart) Pour green beans into pot add a half a cup of water and place lid on pot. The lid on the pot will create a nice steam to heat the green beans. In a separate pan toast some sliced or slivered almonds in the oven. Once hot remove green beans place in serving dish, sprinkle toasted almonds on green beans and serve.

**THE BLACK-EYED PEAS**, (per quart) Pour black-eyed peas into a pot, add a half a cup of water and place on stove on low heat. In a separate saute pan heat a third of a cup of olive oil. Add a half cup chopped purple onion, quarter cup chopped red and green bell pepper and a quarter cup of corn. Saute all these ingredients in pan for about 5 to 7 minutes. Add all sauteed ingredients to black-eyed, add pinch of black pepper and salt and bring to a boil.

**THE BAKED SQUASH, THE MACARONI & CHEESE, THE BAKED CORN, THE GREEN BEAN CASSEROLE,**

Just preheat your oven to 350°F. Remove plastic or foil top and place in it's original container in the oven for approximately 25-32 minutes.

**THE PIES**, All pies should be refrigerated, with the exception of the Dutch Apple, Apple, Cherry and Mincemeat, these pies can stay on your counter top.

**Happy Holidays,**

George N. Mickelis