

Everybody Loves Leftovers

For many of us, we're not only looking forward to enjoying a delicious feast on Thanksgiving (or any holiday for that matter), we're also eagerly anticipating the oh-so-appetizing leftovers we'll have!

As always, we want to keep you and your family safe during the holidays! So we've compiled some handy tips that will help keep your family *and* your leftovers safe:



- **Store Leftovers in Shallow Containers:**

The smaller the portion size, the faster it will cool in the fridge. It's best to slice the turkey so it cools fast. Aim for packing your leftovers so they're less than 2 inches deep. And allow for air circulation in the fridge.

- **Refrigerate Within 2 Hours:**

Bacteria grow rapidly at warm temperatures and, after just a few hours, can reach levels that may cause illness. Refrigeration slows the growth of bacteria. So, from the time the turkey comes out of the oven, you've got about 2 hours to serve it and then refrigerate/freeze the leftovers. The temperature of your fridge should be 40°F or lower, and your freezer should be set at 0°F.

- **Eat Leftovers Within 3-4 Days:**

Your leftovers will last safely in the refrigerator for 3-4 days. Beyond that, you'll need to freeze or discard them.

- **Reheat to 165° F (73° C):**

For solid leftovers like meat or stuffing, reheat it to an *internal* temperature of 165 degrees. *Bring soups, sauces, and gravies to a rolling boil.*

- **Use the Freezer for Longer Storage:**

Freezing your leftovers in freezer containers, freezer paper or heavy-duty aluminum foil is a good option for long-term storage.



