

Holiday Leftovers

Leftover turkey and other dishes means you can enjoy tasty meals the day after your feast. But there are limits to how long you can safely keep leftovers. Keep the following in mind:

- Put the leftover turkey and stuffing in the refrigerator within 2 hours after it's cooked.
- Refrigerate the turkey and stuffing separately in shallow containers.
- Use the leftover turkey and stuffing within 3 to 4 days. Use the gravy within 1 to 2 days.
- Reheat leftovers thoroughly to a temperature of 165 degrees or until hot and steaming.
- Sauces, soups and gravies should be re-heated by bringing them to a boil.
- When microwaving leftovers, make sure there are no cold spots in food (where bacteria can survive). Cover food, stir and rotate for even cooking.

From The Interfaith Food Pantry
Katy Galton RD



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973 538 8049