



Storing your leftovers

Extra turkey from the meal should be carved from the bone and the stuffing removed. Store in shallow containers and refrigerate or freeze within two hours of cooking.

Cooked, sliced turkey should be refrigerated within two hours and be kept cold at 40°F. When reheating, be sure the turkey reaches a temperature of 165°F.

The Extras from Thanksgiving

Refrigerator at 35°F to 40°F

Freezer Storage at 0°F or Below

Parts, Slices, Turkey Pieces
(not covered with gravy or broth)

1 to 2 days

1 month

Parts, Slices, Turkey Pieces (covered with gravy or broth)

1 to 2 days

6 months

Cooked Dishes Containing Turkey

1 to 2 days

4 to 6 months

Gravy, Broth

1 to 2 days

2 to 3 months

