

## What To Do With Those Leftovers

### ***Food Storage Guidelines***

Perishable foods should not be out of the refrigerator for more than 2 hours. Refrigerate or freeze leftovers promptly in shallow containers. It is safe to freeze leftover turkey and trimmings — even if you purchased them frozen. Wrap tightly for best quality.

### ***Recommended Storage Times***

These short but safe limits will help keep refrigerated food from spoiling or becoming dangerous to eat. These time limits will keep frozen food at top quality.

#### **STORAGE IN REFRIGERATOR – 40°F. or Below**

Cooked Turkey.....3-4 days  
Stuffing and Gravy.....1-2 days  
Other Cooked Dishes.....3-4 days

#### **STORAGE IN FREEZER – 00F. or Below**

Turkey Slices or Pieces, Plain.....4 mos.  
Turkey Covered with Broth or Gravy..... 6 mos.  
Cooked Poultry Dishes.....4-6 mos.  
Stuffing and Gravy.....1 mo.

**(Foods frozen longer remain safe, but may be drier and may lose some flavor.)**

#### **Adapted from:**

*Safe Handling of Ready Prepared HOLIDAY Turkey Dinners*  
Food Safety Tips From Your Retailer and  
The U.S. Department of Agriculture's Meat and Poultry Hotline  
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