AFTER THE FEAST • STICK IT ON THE FRIDGE

Leftovers Storage Chart

How long holiday leftovers keep — fridge at 40°F / 4°C, freezer at 0°F / -18°C

Leftover	Fridge	Freezer*
Turkey (off the bone)	3–4 days	2–6 months
Cooked ham	3–5 days	1–2 months
Stuffing / dressing	3–4 days	1 month
Gravy	1–2 days	2–3 months
Mashed potatoes	3–4 days	2–3 months
Green bean casserole	3–4 days	Not recommended
Cranberry sauce	10–14 days	2 months
Soup, stock & stews	3–4 days	2–3 months
Pumpkin pie	3–4 days	1–2 months
Fruit pie (apple, cherry)	3–5 days	2 months

*Freezer times are for best quality — food kept frozen at 0°F / -18°C stays safe longer.

Golden rules

2 hours — Refrigerate leftovers within 2 hours of cooking (1 hour if it's hot out).

165° F / 74°C — Reheat leftovers until steaming hot all the way through.

2" shallow — Cool fast in shallow containers; carve turkey off the bone first.

? doubt — When in doubt, throw it out — date every container you store.

LEFTOVER CONTAINER LABELS • PRINT ON STICKER PAPER OR TAPE ON

Leftovers
Item
Stored
Eat by
☐ fridge ☐ freezer

Eat Me First
Item
Stored
Eat by
☐ fridge ☐ freezer

Feast Leftovers
Item
Stored
Eat by
☐ fridge ☐ freezer

From the Feast
Item
Stored
Eat by
☐ fridge ☐ freezer

Leftovers
Item
Stored
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Leftover remix ideas

- ★ Turkey & stuffing toasties
- ★ Turkey & veg soup
- ★ Turkey pot pie
- ★ Cranberry yogurt parfait
- ★ Crispy mashed-potato cakes
- ★ Pie-for-breakfast trifle