



# REHEATING INSTRUCTIONS

## FOR YOUR HOLIDAY MEAL

### OVEN-ROASTED TURKEY

#### 2 ½ HOURS BEFORE SERVING:

Preheat oven to 325 degrees. Remove the turkey from the plastic packaging and place into provided roasting bag. Secure bag with plastic twist tie. Place turkey in a roasting pan. Place the roasting pan in the preheated oven for approximately 2 hours, or until a meat or poultry thermometer reads 160 degrees when inserted 2" deep into the thickest part of the thigh. (Be sure that the thermometer does not touch the bone.) Remove the turkey from the oven and let rest for 1 minute. Untie the roasting bag and loosen. Allow the turkey to sit for approximately 10 minutes. This resting period will keep the bird juicy.

### OVEN-ROASTED TURKEY BREAST

#### 1 ½ HOURS BEFORE SERVING:

Preheat oven to 325 degrees. Remove the turkey from the plastic packaging and place into provided roasting bag. Secure bag with plastic twist tie. Place turkey in a roasting pan. Place the roasting pan in the preheated oven for approximately 30-45 minutes, or until a meat or poultry thermometer reads 160 degrees when inserted 2" deep into the thickest part of the breast. (Be sure that the thermometer does not touch the bone.) Remove the turkey from the oven and let rest for 1 minute. Untie the roasting bag and loosen. Allow the turkey to sit for approximately 10 minutes. This resting period will keep the bird juicy.

### APRICOT GINGER GLAZED HAM

#### 1 HOUR BEFORE SERVING:

IF SERVING AT ROOM TEMPERATURE:  
Remove from refrigeration and slice on platter.

IF HEATING IS DESIRED: Preheat oven to 325 degrees. Place the Apricot Ginger Glaze in a serving dish and bring to room temperature. Once oven has reached temperature, remove ham from the packaging. Place ham into shallow roasting pan with the cut side facing the bottom of the pan. Loosely wrap foil around ham, leaving an opening at the top. After 20 minutes, remove the ham from oven and remove foil. Raise oven temperature to 400 degrees. If additional glazing is desired then brush more apricot ginger glaze on top/fat side of ham. Place back in oven for 20 minutes or until glaze bubbles and until the internal temperature reaches 140 degrees. Place a meat thermometer in the center of the roast. Remove from oven and place on platter.

### SPINACH AND CHARD STUFFED PORTABELLA MUSHROOMS

#### 20 MINUTES BEFORE SERVING:

Preheat oven to 350 degrees. Once oven has reached temperature, remove from packaging and place stuffed mushrooms on sheet pan or oven proof container and place in oven for 8-10 minutes or until heated through.

### TURKEY, BUTTERNUT, AND CRANBERRY MEATBALLS

Preheat oven to 350 degrees. Once oven has reached temperature, remove from packaging and place meatballs on sheet pan or oven proof container and place in oven for 8-10 minutes or until heated through.

### OAK-SMOKED GARLIC & PEPPER ENCRUSTED RIB-EYE

#### 3 ½ HOURS BEFORE SERVING:

Let roast sit out at room temperature for 1 hour prior to reheating. Preheat oven to 325 degrees. Once oven has reached temperature, remove roast from packaging and place into a roasting pan. Insert a meat thermometer into the center of the roast, loosely cover with aluminum foil and place into the oven. Please refer to the chart below to achieve the desired prepared temperature for your roast. Let rest for 15 minutes before slicing.

RIB-EYE COOKING TEMPERATURES	INTERNAL TEMPERATURE	APPROXIMATE TIME
MEDIUM RARE	108°F - 112°F	1 ½ HOURS
MEDIUM	115°F - 135°F	2 HOURS
WELL DONE	150°F OR MORE	2 ½ HOURS

### HERB-ENCUSTED BEEF TENDERLOIN

#### 1 ½ HOURS BEFORE SERVING:

Preheat oven to 350 degrees. Once oven has reached temperature, remove tenderloin from packaging and place on to cookie sheet pan. Insert a meat thermometer into the center of the tenderloin, loosely cover with aluminum foil and place into the oven. Please refer to the chart below to achieve the desired prepared temperature for your roast. Let rest for 5 minutes before slicing.

BEEF TENDERLOIN COOKING TEMPERATURES	INTERNAL TEMPERATURE	APPROXIMATE TIME
MEDIUM RARE	108°F - 112°F	30 MINUTES
MEDIUM	115°F - 135°F	40 MINUTES
WELL DONE	150°F OR MORE	1 HOUR



BREAKFAST CASSEROLES	CONVENTIONAL OVEN	MICROWAVE OVEN
EGG CASSEROLE WITH SAUSAGE, HAM, AND PEPPERS	Pre-heat oven to 325 degrees. Remove lid from container, and place in pre-heated oven for 15-20 minutes. Serve immediately.	Remove lid from container and place directly into microwave oven. Heat on high heat for approximately 1-2 minutes. Serve immediately.
EGG CASSEROLE WITH SMOKED SALMON AND POTATOES		
CHALLAH FRENCH TOAST CASSEROLE		

SIDES		
 <p><b>PRELIMINARY INSTRUCTIONS</b></p>	Preheat oven to 350 degrees. Remove plastic lid from container. Cover with aluminum foil and crimp edges tightly around the container to reduce moisture loss. Cut a 1-inch slit on the top to allow steam to escape. Follow approximate bake times below (may vary, depending on oven) or until temperature reaches 140 degrees.	Remove lid. Cover container with plastic wrap. Follow approximate microwave times below, stirring before switching from medium to high heat. Using a thermometer, check the temperature at the center. It should reach 140 degrees. If necessary, return to microwave for an additional 1-2 minutes. Serve immediately.
JALAPEÑO PECAN DRESSING 	Sprinkle 1 tablespoon of chicken/vegetable stock or water over dressing before covering with foil and baking for approximately 20-25 minutes.	Sprinkle 1 tablespoon of chicken/vegetable stock or water over dressing before microwaving. Heat on a medium high heat for approximately 3-4 minutes. Stir and return back to microwave for an additional 1-2 minutes or until hot in center.
SAVORY CORNBREAD DRESSING		
ITALIAN SAUSAGE BREAD STUFFING	Sprinkle 1 tablespoon of chicken/vegetable stock or water over dressing before covering with foil and baking for approximately 25-30 minutes.	Sprinkle 1 tablespoon of chicken/vegetable stock or water over dressing before microwaving. Heat on a medium high heat for approximately 5-6 minutes. Stir and return back to microwave for an additional 2-3 minutes or until hot in center.
MUSHROOM ROSEMARY STUFFING (LOW GLUTEN DIET-FRIENDLY)		
BUTTERNUT SQUASH AND APPLE DRESSING		
GREEN BEAN CASSEROLE WITH PORCINI MUSHROOMS AND GRUYÈRE TOPPING	30-40 minutes or until bubbling, then remove foil. Continue baking for an additional 5 minutes.	High: 10-15 minutes. Make sure that casserole is rotating to ensure even heating.
GREEN BEANS WITH TOASTED ALMONDS	20-30 minutes	Medium: 2 minutes & High: 2-3 additional minutes
GRILLED ASPARAGUS		
WHIPPED RUSSET POTATOES	20-30 minutes	Medium: 4-5 minutes & High: 1-2 additional minutes
WHIPPED SWEET POTATOES		
OVEN-ROASTED VEGETABLES		
ROASTED BRUSSELS SPROUTS		
TOASTED TRUFFLE CAULIFLOWER	15-20 minutes	Medium: 2 minutes & High: 1-2 additional minutes
ROASTED BUTTERNUT SQUASH WITH SWEET CITRUS AND PECANS		
HERBED POTATO GRATIN WITH ROASTED GARLIC AND MANCHEGO CHEESE	30-40 minutes	Medium: 6-7 minutes & High: 1-2 additional minutes
ROASTED BEETS WITH PISTACHIOS AND ORANGE GLAZE	Serve at room temperature.	Serve at room temperature.
BULGUR MUSHROOM PATTIES WITH LEEKS AND SPINACH	8-10 minutes	High: 1-2 minutes
SWEET POTATOES WITH BACON PECAN TOPPING		
SPINACH AND CHARD STUFFED PORTABELLA MUSHROOMS		

SOUPS, SAUCES, & GRAVY		
TURKEY GRAVY	Warm in a heavy bottomed sauce pan on low heat to a simmer. Serve immediately.	Place into a microwave safe bowl and set heat on medium for approximately 3-4 minutes. Stir and return to microwave. Set on high and continue cooking for an additional 2-3 minutes or until hot.
BUTTERNUT SQUASH MAPLE BISQUE		
HERB AU JUS		
CRANBERRY SAUCE WITH ORANGE AND GINGER	Let sit out at room temperature 1 hour prior to serving.	Do not microwave.
APRICOT GINGER GLAZE		

<b>BRIOCHE ROLLS</b>	10 minutes before serving: Remove brioche rolls from wrapper. Place into a preheated 325 degree oven.	Do not microwave.
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