



*Lazy Acres Holiday Meal Items - Fully cooked and ready to heat!
Heat all items to an internal temperature of 165 degrees.*

TURKEYS (UP TO 12 LBS)

1. Remove Turkey from refrigerator and allow to sit at room temperature for 1 hour.
2. Preheat oven to 350°F and remove plastic wrapping.
3. In the bottom of a roasting pan, pour one cup of stock, water, or white wine.
4. Place Turkey on a wire rack in roasting pan or create a rack by placing Turkey on coarsely chopped root vegetables.
5. Cover pan tightly with foil and bake for 1 ½- 2 ½ hours.
6. Remove foil and bake for an additional 15 minutes to brown skin.
7. Check internal temperature to make sure it has reached 165°F.
8. Allow Turkey to rest for 10 minutes before carving.

FOR LARGER TURKEYS (12 LBS+)

1. Add an additional 10 minutes (covered) cooking time for every pound over 12 pounds.
2. Allow Turkey to rest for 10 minutes before carving.

ROASTED TURKEY BREAST

1. Remove Turkey Breast from refrigerator and allow to sit at room temperature for one hour.
2. Preheat oven to 350°F.
3. In the bottom of a roasting pan pour one cup of stock, water or white wine.
4. Remove packaging and place Turkey on a wire rack in roasting pan or create a rack by placing Turkey on coarsely chopped root vegetables.
5. Cover pan tightly with foil and bake for 1- 1 ½ hours.
6. Remove foil and bake for an additional 15 minutes to brown skin.
7. Check internal temperature to make sure it has reached 165°F.
8. Allow Turkey to rest for 10 minutes before carving.

PRIME RIB 3 POUNDS/2 BONE IN RIBS

1. Remove rib from refrigerator and allow to sit at room temperature for one hour.
2. Preheat oven to 350°F.
3. Remove packaging and place rib on rack in a roasting pan or create a rack with coarsely chopped root vegetables.
4. Cover with foil and heat for 30 minutes – 1 hour.
5. Add 10 minutes of cooking time for each additional pound over 3 pounds.
6. Allow rib to rest for 15 minutes before slicing.

CELEBRATION FIELD ROAST

Oven:

1. Preheat oven to 325°F.
2. Remove packaging and place roast in pan. Baste with broth or oil and herbs, and reheat until warmed through (30-40 min).

Stove Top:

1. Slice into 1/4" pieces. Lightly brown in sauté pan with a little oil or on grill.

POACHED SALMON

1. Remove the Salmon from the refrigerator 30 minutes before cooking.
2. Preheat oven to 350°F.
3. Remove packaging and place in a baking dish and pour one cup of white wine or fish stock in the pan.
4. Cover with foil and bake for 15 minutes.

SPIRAL HAM

All Hams are fully cooked and can be served room temperature.

1. To heat, preheat oven to 350°F.
2. Remove any packaging and place ham in roasting pan and cover tightly with foil.
3. Heat for approximately 5-8 minutes per pound.

*Lazy Acres Holiday Meal Items - Fully cooked and ready to heat!
Heat all items to an internal temperature of 165 degrees.*

ALL STUFFINGS

1. Preheat oven to 350°F. Remove packaging and place stuffing in a oven-safe baking dish
2. For a moister stuffing, cover with foil.
3. For a stuffing with a crispy, golden crust, remove the foil halfway through the cooking process.
4. Bake for 20-30 minutes, or until 165°F is reached.
5. If you are reheating more than 3 pounds of stuffing at a time, cook time will be closer to 30-45 minutes.

SCALLOPED POTATOES

1. Preheat oven to 350°F.
2. Place Scalloped Potatoes in a baking dish and cover tightly with foil.
3. Bake for 20-30 minutes covered.
4. Remove foil and bake for an additional 10 minutes or until golden brown.

MACARONI & CHEESE

1. Preheat oven to 350°F.
2. Remove all packaging and place in a baking dish and cover tightly with foil.
3. Bake for 20-30 minutes covered.
4. Remove foil and bake for an additional 3 minutes or until golden brown.

TRADITIONAL MASHED POTATOES & VEGAN MASHED POTATOES

1. Preheat oven to 350°F.
2. Remove all packaging and place Mashed Potatoes or Vegan Mashed Potatoes into a baking dish and cover tightly with foil.
3. Heat for 20 minutes.

MAPLE GLAZED CARROTS

1. Remove all packaging and place in a saucepan over low heat, warm the carrots until hot.
2. Stir gently and frequently.

GREEN BEANS WITH ALMONDS

1. Preheat oven to 350°F.
2. Remove all packaging and place Green Beans in a baking dish and cover tightly with foil.
3. Bake in oven for 20-30 minutes.

CANDIED YAMS

1. Preheat oven to 350°F.
2. Remove all packaging and place yams in a baking dish and cover tightly with foil.
3. Bake in oven for 20-30 minutes.

BUTTERNUT SQUASH RISOTTO

1. Preheat oven to 350°F.
2. Spray a baking dish with non-stick spray, add risotto and cover tightly with foil.
3. Bake for 20-30 minutes.

TURKEY GRAVY, VEGAN GRAVY & PRIME RIB AU JUS

1. Pour gravy or au jus into a heavy saucepan.
2. Bring to a slow boil.
3. Turn down heat and simmer for 3-5 minutes, stirring occasionally.
4. To microwave, place in a microwave safe bowl for 2 minutes, stir and microwave for an additional 2 minutes.

BRUSSELS SPROUTS AU GRATIN

1. Preheat oven to 350°F.
2. Bake in a foil covered dish for 20 minutes.
3. Remove foil and allow top to brown for 5 minutes.

CRANBERRY RELISH

1. Best served room temperature.

CORNREAD LOAF

1. Remove packaging and place in 350°F oven for 10-12 minutes.

Happy Holidays!