

STEP BY STEP REHEATING INSTRUCTIONS
REHEAT ALL ITEMS TO INTERNAL TEMPERATURE OF 165°F

REHEATING HOLIDAY MAINS

Turkeys: Whole Organic, Smoked & Roasted Turkey

1. Preheat oven to 350°F.
2. Remove Turkey from refrigerator and remove plastic wrapping - allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40 degrees.
3. In the bottom of a roasting pan pour one cup of stock (recommended chicken stock) or water.
4. Place Turkey on a wire rack in roasting pan or create a rack by placing turkey on a 2" - 3" layer of rough chopped carrots, celery, parsnips, onion and/or leeks.
5. Cover pan tightly with foil and bake for 1 ½ - 2 hours.
6. Increase oven temperature to 375°F. Remove foil and baste turkey with a baster or use a heat resistant brush. Baste every 10-15 minutes until the internal temperature of the thickest part of the turkey reaches 165°F.
7. Check internal temperature - Check the temperature in the innermost part of the thigh and wing and the thickest part of the breast - make sure it has reached 165°F.
8. Allow Turkey to rest for 15-20 minutes before carving.

For Larger Turkeys:

1. Add an additional 10 minutes (covered) cooking time for every pound over 12 pounds [example: for a 15 pound turkey covered cooking time 2-3 hours plus 15 minutes uncovered cooking time].
2. Allow Turkey to rest for 15-20 minutes before carving.

Roasted Boneless Turkey Breast

1. Preheat oven to 350°F.
2. Remove Turkey Breast from refrigerator and allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40 degrees.
3. In the bottom of a roasting pan pour one cup of stock (recommended chicken stock) or water.
4. Remove any packaging and place Turkey on a wire rack in roasting pan or create a rack by placing turkey on a 2" - 3" layer of rough chopped carrots, celery, parsnips, onion and/or leeks.
5. Cover pan tightly with foil and bake for 1- 1 ½ hours Increase oven temperature to 375°F. Remove foil and baste turkey with a baster or use a heat resistant brush.
6. Baste every 10-15 minutes until the internal temperature of the thickest part of the turkey reaches 165°F.
7. Check internal temperature - Check the temperature in the innermost part of the thigh and wing and the thickest part of the breast -make sure it has reached 165°F.
8. Allow Turkey to rest for 15-20 minutes before carving.

Grass-Fed Wagyu Roasted Prime Rib 3 pounds/2 bone-in ribs:

1. Preheat oven to 350°F.
2. Remove Rib from refrigerator and allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40 degrees.
3. Remove any packaging and place rib on rack in a roasting pan or create a rack by placing rib on a 2" - 3" layer of rough chopped carrots, celery, parsnips, onion and/or leeks.
4. Cover with foil and heat for approx. 30 minutes and bring taking temp every 15 minutes until reach desire temp
5. Allow rib to rest for 15 -20 minutes before slicing

Wild-Caught Atlantic Salmon with Dill Sauce

1. Preheat oven to 350°F.
2. Remove the Salmon from the refrigerator 30 minutes before cooking. Starting temperature to begin cooking should be between 35-40 degrees.
3. Remove any packaging and place in a baking dish - we suggest adding 1/4 cup white wine, 1/4 cup fish stock and 3 tablespoons of melted unsalted butter.
4. Cover with foil and bake for 10 -15 minutes.

Vegan Field Roast:

1. Preheat oven to 400°F
2. Remove any packaging and place roast in sheet pan, lightly covered with foil
3. Place in the center of the oven & bake for 30 minutes
4. Remove foil, continue baking until internal temperature 165°F and the puff pastry is golden brown, about 15 minutes
5. Remove from oven, let rest for 15 minutes, cut into slices and serve

Uncured Natural Spiral Ham:

1. All Hams are fully cooked and can be served at room temperature.
2. To heat, preheat oven to 350°F.
3. Remove any packaging and place ham in roasting pan and cover tightly with foil.
4. Heat for approximately 5-8 minutes per pound.

REHEATING SEASONAL SIDES (All side dishes should be room temperature when ready to reheat)

All Stuffings:

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

Potatoes Au Gratin:

1. Preheat oven to 350°F.
2. Place Potatoes Au Gratin in a baking dish and cover tightly with foil.
3. Bake for 15-20 minutes covered.
4. Remove foil and bake for an additional 5-10 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.

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.
4. To warm them on the stove top, place in a pot and stir frequently over low heat, adding more milk and/or butter to your liking.

Maple Glazed Carrots & Parsnips:

1. Remove all packaging and place in a sauce pan over low heat, warm the carrots until they reach 165°F.
2. Stir gently and frequently.

Green Beans Almondine:

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 With Caramelized Pecans:

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. Bake until internal temperature of yams are 165°F.

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. We suggest stove top method over medium heat. Hydrate with a quarter cup of vegetable or chicken stock. Stir until temperature reaches 165°F.

Turkey Gravy, Vegan Gravy & Prime Rib Au Jus:

1. Pour item into a heavy sauce pan.
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 continue to cook for an additional 2 minutes.

Brussels Sprouts Au Gratin With Applewood Smoked Bacon:

1. Preheat oven to 350°F.
2. Remove plastic lid - 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 at room temperature.

Cornbread Loaf:

1. Fully baked, to warm place in 350°F oven for 5-10 minutes.

Pumpkin Pie:

1. Best Served at room temperature.

Apple Pie:

1. Best served at room temperature.
2. To warm - place in 350°F oven for 5-10 minutes.

Butterflake Rolls:

1. To warm - place in 350°F oven for 5-10 minutes.