



REHEATING INSTRUCTIONS

FOR YOUR HOLIDAY MEAL



OVEN-ROASTED TURKEY

2½ 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

1½ 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.



HICKORY-SMOKED HAM

1 HOUR BEFORE SERVING:

IF SERVING AT ROOM TEMPERATURE:

Remove from refrigeration and slice or platter.

IF HEATING IS DESIRED: Preheat oven to 325 degrees. 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. 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.



ROSEMARY AND THYME RUBBED RIB-EYE

3½ 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	1½ HOURS
MEDIUM	115°F - 135°F	2 HOURS
WELL DONE	150°F OR MORE	2½ HOURS

HERB-ENCRUSTED BEEF TENDERLOIN

1½ 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

WILD RICE AND CRANBERRY FIELD ROAST EN CROUTE

40 MINUTES BEFORE SERVING:

Preheat oven to 400 degrees. Unwrap, place roast on sheet pan and place in oven until golden brown, approximately 20-30 minutes or until internal temperature is 160 degrees. Let cool for 10 minutes and serve.



SIDES	CONVENTIONAL OVEN	MICROWAVE OVEN
PRELIMINARY INSTRUCTIONS	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 SAVORY CORNBREAD 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 5-6 minutes. Stir and return back to microwave for an additional 2-3 minutes or until hot in center.
ITALIAN SAUSAGE BREAD STUFFING MUSHROOM ROSEMARY STUFFING (LOW GLUTEN DIET-FRIENDLY)	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.
WHIPPED RUSSET POTATOES	20-30 minutes	Medium: 4-5 minutes & High: 1-2 additional minutes
WHIPPED SWEET POTATOES	20-30 minutes	Medium: 4-5 minutes & High: 1-2 additional minutes
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	20-30 minutes	Medium: 2 minutes & High: 2-3 additional minutes
OVEN-ROASTED VEGETABLES	20-30 minutes	Medium: 4-5 minutes & High: 1-2 additional minutes
ROASTED BRUSSELS SPROUTS	20-30 minutes	Medium: 4-5 minutes & High: 1-2 additional minutes
ROASTED BUTTERNUT SQUASH WITH SWEET CITRUS AND PECANS	15-20 minutes	Medium: 2 minutes & High: 1-2 additional minutes
TOASTED TRUFFLE CAULIFLOWER	20-30 minutes	Medium: 4-5 minutes & High: 1-2 additional minutes
HERBED POTATO GRATIN WITH ROASTED GARLIC AND MANCHEGO CHEESE	30-40 minutes	Medium: 6-7 minutes & High: 1-2 additional minutes
ROASTED MUSHROOMS WITH ZUCCHINI AND LEEKS	15-20 minutes	Medium: 2 minutes & High: 1-2 additional minutes

SOUPS, SAUCES, & GRAVY		
TURKEY GIBLET 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.
WILD MUSHROOM GRAVY		
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.

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