

## STEP BY STEP REHEATING INSTRUCTIONS

### REHEAT ALL ITEMS TO INTERNAL TEMPERATURE OF 165°F

#### REHEATING HOLIDAY MAINS

##### Turkeys: Whole Organic, Smoked, Cajun & 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 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. Make sure turkey has reached 165°F internal temperature.
3. Allow it to rest 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 °F.
3. Bake for 8-10 minutes per lb. Approximate cooking time: 25-45 minutes based on weight.
4. Check the temperature in the innermost part of the thickest part of the breast.
5. Make sure it has reached 165°F internal temperature.

##### Airline Turkey Breast with Bourbon Glaze:

1. Remove turkey breast from refrigerator, set on counter for 20-25 minutes.
2. Preheat oven to 325°F.
3. Remove plastic from turkey and place in baking pan, bone side up.
4. Put a ¼ cup of water in the pan.
5. Leave side cup of glaze out on the counter at room temperature.
6. Cook until internal temperature reaches 165°F, about 30-40 minutes depending on your oven.
7. Remove from oven, then spread glaze on top of the turkey breast.
8. Let sit for 10 minutes, then carve.

##### Prime Rib (5-7 pounds/ 3-4 ribs):

1. Preheat oven to 350°F.
2. Remove prime rib from refrigerator and allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40 °F.
3. Remove any packaging and place prime rib on rack in a roasting pan or create a rack by placing it on a 2"-3" layer of rough chopped carrots, celery, parsnips, onion and/or leeks.
4. Cover with foil and heat for approximately 40-60 minutes (for an 5-7 pound rack). For every additional pound, add 8 minutes cooking time.
5. Make sure it has reached 165°F internal temperature.
6. Allow prime rib to rest for 15-20 minutes before slicing.

##### Roasted Atlantic Salmon:

1. Preheat oven to 325°F.
2. Remove salmon from the refrigerator 15-20 minutes before cooking. Starting temperature to begin cooking should be between 35-40 °F.
3. Remove any packaging and place in a baking dish. We suggest adding 1/4 cup fish stock and 3 tablespoons of melted unsalted butter.
4. Cover with foil and bake for 10-15 minutes.
5. Make sure it has reached 165°F internal temperature.

##### 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 45 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.

##### Honey Glazed Spiral Ham:

1. All hams are fully cooked and can be served at room temperature.
2. To heat, preheat oven to 300°F.
3. Remove any packaging and place ham in roasting pan and cover tightly with foil.
4. Heat for approximately 8-10 minutes per pound.

**Stuffed Pork Roast:**

1. Take out of refrigerator and let sit at room temperature for about 30 minutes.
2. Preheat oven at 350°F.
3. Remove pork roast from plastic bag, place in an oven friendly baking pan, add 4oz. of water (to prevent product from drying out), and cover pan with aluminum foil.
4. Place in the oven and heat it up for 1 hour and 20 minutes, or until internal temperature reaches 165°F.
5. When done, remove pork roast from oven using oven mitts and carefully remove aluminum foil using a pair of kitchen scissors. Remove twine from pork roast and serve.

**REHEATING SEASONAL SIDES** (All side dishes are fully cooked and should be room temperature when ready to reheat. **Reheat to internal temperature of 165°F.**)

**All Stuffings:**

1. Preheat oven to 350°F. Remove all packaging and place stuffing in an 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. Remove all packaging and 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 mac & cheese 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. Bake 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:**

1. Remove all packaging and place in a saucepan over low heat, begin to warm the carrots.
2. Stir gently and frequently for 8-10 minutes.

**Cranberry Relish:**

1. Best served at room temperature.

**Lasagna:**

1. Take out of refrigerator and let it sit at room temperature for about one hour.
2. Preheat oven to 325°F.
3. Prior to place in oven, remove plastic lid and cover with aluminum foil.
4. Place in the oven and heat it up for 1 hour and 40 minutes, or until internal temperature reaches 165°F.
5. Remove foil for the last 10-15 minutes to allow the cheese to brown.
6. When done, remove lasagna from oven using oven mitts, and carefully remove aluminum foil prior to serving.

**Green Bean With Onions, Red Pepper & Mushrooms:**

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 15-20 minutes.

**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 8-10 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. 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 Gravy or Au jus into a 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 continue to cook for an additional 2 minutes.

**Brussels Sprouts:**

1. Preheat oven to 350°F.
2. Remove all packaging and place Brussel Sprouts in a baking dish and cover tightly with foil.
3. Bake in oven for 15-20 minutes.

**Cornbread Loaf:**

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

**Brioche Dinner Rolls:**

1. Best served at room temperature.