

**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 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 degrees.
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.

**Prime Rib (6-8 pounds/ 3-4 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 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 1 hour (for an 8 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 Salmon:**

1. Preheat oven to 350°F.
2. Remove 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.
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.

**Spiral Ham:**

1. All hams are fully cooked and can be served at room temperature.
2. To heat, preheat oven to 275°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 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 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. 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 sauce pan over low heat, begin to warm the carrots.
2. Stir gently and frequently 8-10 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 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. We suggest stove top method over medium heat. Hydrate with a quarter cup of vegetable or chicken stock.

**Turkey Gravy, Vegan Gravy & Prime Rib Au Jus:**

1. Pour Gravy or Au jus 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:**

1. Preheat oven to 350°F.
2. Remove all packaging and place Brussels sprouts in a baking dish and cover tightly with foil.
3. Bake in oven for 20-30 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 Crumb Pie:**

1. Fully baked. Best served at room temperature.

**Apple Cobbler Crisp:**

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