

STEP BY STEP HEATING INSTRUCTIONS
HEAT ALL ITEMS TO INTERNAL TEMPERATURE OF 165°F

HOLIDAY MAINS

Turkeys: Whole Organic, Smoked & Roasted

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 - cook until the internal temperature reached 165°F.
8. Allow turkey to rest for 10-15 minutes before carving.

For Larger Turkeys (12lbs or more):

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. Cook until the internal temperature reaches 165°F.
3. Allow it to rest 10-15 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. Cook until the internal temperature reaches 165°F.

Airline Turkey Breast:

1. Remove turkey breast from refrigerator and 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. Add ¼ cup of water to the pan.
5. Cover with foil.
6. Cook for approximately 30-40 minutes, depending on your oven.
7. Remove from oven and spread glaze on top of the turkey breast.
8. Continue cooking uncovered until internal temperature reaches 165°F.
9. Let rest for 5-10 minutes before serving.

Prime Rib (5-7 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, onion and/or leeks.
4. Cover with foil and heat for approximately 60-80 minutes (for a 6-7 pound rack) For every additional pound, add 8 minutes cooking time.
5. Cook until the internal temperature reaches 165°F.
6. Allow prime rib to rest for 8-12 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 degrees.
3. Remove any packaging and place in a baking dish. We suggest adding ¼ cup fish stock and 3 tablespoons of melted unsalted butter.
4. Cover with foil and bake for 10-15 minutes.

Vegan Wellington:

1. Preheat oven to 350°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 reaches 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.

Pineapple and Orange-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.
5. Uncover, and add 3/4 of the provided glaze, cook for another 30-45 minutes.
6. Allow ham to rest for 8-12 minutes before slicing, add remaining glaze.

Stuffed Pork Roast:

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

Meat Lasagna:

1. Remove lasagna from refrigerator and let it sit at room temperature for about one hour.
2. Preheat oven to 350°F.
3. Prior to place in oven, remove plastic lid and cover with foil.
4. Place in the oven and bake 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. Remove from oven, let rest for 10 minutes, cut into slices and serve.

Orange and Cranberry Roasted Duck

1. Remove roasted duck from refrigerator and set on counter for 20-25 minutes.
2. Preheat oven to 325°F.
3. Remove plastic from duck and place in baking pan with a wire rack to keep duck above the liquid.
4. Add ¼ cup of water to the pan.
5. Cover with foil.
6. Cook for approximately 30-40 minutes, depending on your oven.
7. Remove from oven and spread glaze on top of the duck.
8. Continue cooking uncovered until internal temperature reaches 165°F.
9. Let rest for 5-10 minutes before serving.

SEASONAL SIDES

(All side dishes are fully cooked and should be room temperature before heating to an 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. If you are reheating more than 3 pounds of stuffing at a time, cook time will be closer to 30-45 minutes.
3. For a moister stuffing, place stuffing in a baking dish and cover with foil.
4. Bake for 20-30 minutes, or until steaming.
5. For a stuffing with a crispy, golden crust—remove the foil half way through the cooking process and bake for the remaining time uncovered.

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 milk and/or butter to your liking.

Maple Glazed Carrots:

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

Cranberry Relish:

1. Best served at room temperature.

Green Bean With Onions, Red Pepper & Mushrooms:

1. Preheat oven to 350°F.
2. Remove all 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 10-15 minutes.

Candied Yams with Walnuts:

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. Over medium heat, add the risotto and ¼ cup of vegetable or chicken stock.
2. Stir until heated through to a temperature of 165°F.

Turkey Gravy, Vegan Gravy & Prime Rib Au Jus:

1. Pour gravy or Au Jus into a heavy sauce pan. Bring to a slow boil.
2. Turn down heat and simmer for 3-5 minutes, stirring occasionally.
3. To microwave, place in a microwave safe bowl for 2 minutes, stir and continue to cook for an additional 2 minutes.

Roasted Brussels Sprouts with Bacon & Fig Glaze:

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 15-20 minutes.

Creamed Spinach

1. Preheat oven to 350°F.
2. Remove all packaging and place Creamed Spinach in a baking dish and cover tightly with foil.
3. Bake in oven for 10-20 minutes.

Creamed Corn

1. Preheat oven to 350°F.
2. Remove all packaging and place Creamed Corn in a baking dish and cover tightly with foil.
3. Bake in oven for 10-20 minutes.

Jumbo Shrimp Cocktail:

1. Serve immediately after removing from the refrigerator.

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 Snickerdoodle Delight:

1. Serve immediately after removing from the refrigerator.

Brioche Dinner Rolls, Classic Coffee Cake, Chocolate Peppermint Cake, Apple Spice Cake:

1. 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.

Green Bean Casserole

1. Preheat oven to 350°F.
2. Remove all packaging and place green beans in a baking dish. Cover tightly with foil.
3. Bake in oven for 10-20 minutes.
4. Remove from oven and garnish with fried onions.

Baked Brie

1. Remove all packaging.
2. Place on a baking sheet and warm at 300°F until heated through, about 15-20 minutes.

Potato Leek Soup

1. Pour soup into pan on stove top over medium heat until simmering.