



THANKSGIVING REHEATING INSTRUCTIONS

Reheating times may vary with oven (convection ovens tend to cook hotter). Allow items to come to room temperature before placing in the oven, and please note that **clear lids are not microwave or oven safe**.

INDIVIDUAL DINNER PACKAGES

HOLIDAY TURKEY

microwave oven (not oven safe)

- Remove lid and reheat in 90 second intervals or until hot.

SMOKED HAM

microwave oven (not oven safe)

- Remove lid and reheat in 90 second intervals or until hot.

ENTRÉES

FREE RANGE ROASTED TURKEY

- Bring turkey to room temperature and remove container of stock.
- Preheat oven to 350°F.
- To keep turkey moist, pour stock in the pan and cover with foil.
- Check after one hour for an internal temperature of 165°F. Total cook time depends on size of turkey. Be careful not to overcook.
- After removing from the oven, allow the turkey to rest for 20 minutes before carving.

OVEN ROASTED TURKEY BREAST

conventional oven

- Bring turkey to room temperature.
- Preheat oven to 375°F.
- **One pound:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Three pounds:** Remove lid, cover with foil and place on a baking sheet, and reheat for 20-25 minutes, or until hot.
- **Perfect Entrée:** Remove lid and gravy container, cover with foil and place on a baking sheet, and reheat for 15-20 minutes, or until hot.

microwave oven

- **One pound:** Transfer to a microwave safe container and reheat uncovered for 90 seconds until hot.
- **Three pounds:** Reheat uncovered for 90 second intervals until hot.
- **Perfect Entrée:** Remove gravy container and reheat uncovered for 90 seconds or until hot.

APPLEWOOD SMOKED HAM

conventional oven

- Bring ham to room temperature.
- Preheat oven to 375°F.
- **One pound:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Three pounds:** Remove lid, cover with foil and place on a baking sheet, and reheat for 20-25 minutes, or until hot.
- **Perfect Entrée:** Remove lid and cover with foil, place on a baking sheet, and reheat for 15-20 minutes, or until hot.

microwave oven

- **One pound:** Transfer to a microwave safe container and reheat uncovered for 90 seconds until hot.
- **Three pounds:** Reheat uncovered for 90 second intervals until hot.
- **Perfect Entrée:** Reheat uncovered for 90 seconds or until hot.

HARVEST STUFFED PORTOBELLO MUSHROOM

conventional oven

- Bring mushroom to room temperature.
- Preheat oven to 375°F.
- Remove lid and cover with foil.
- Place on a sheet pan and reheat for 15 minutes, or until hot.

microwave oven

- Reheat uncovered for 90 seconds or until hot.

SIDE DISHES

SAVORY BREAD STUFFING

conventional oven

- Bring bread stuffing to room temperature.
- Preheat oven to 375°F.
- **Medium:** Transfer to an oven safe container and reheat for 15-20 minutes, or until hot.
- **Large:** Remove lid and reheat for 20-25 minutes, or until hot.

microwave oven

- **Medium:** Transfer to a microwave safe container and reheat uncovered for 90 seconds, or until hot
- **Large:** Reheat uncovered for 3-4 minutes, stirring after 2 minutes.

CREAMY MASHED POTATOES

conventional oven

- Bring mashed potatoes to room temperature.
- Preheat oven to 375°F.
- **Medium:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot. Feel free to add a little butter or hot milk as needed.
- **Large:** Remove lid and cover with foil, then reheat for 25-30 minutes, or until hot. Feel free to add a little butter or hot milk as needed.

microwave oven

- **Medium:** Transfer to a microwave safe container and reheat uncovered for 2 minutes, stirring after 1 minute. Feel free to add a little butter or hot milk as needed.
- **Large:** Reheat uncovered for 3 minutes, stirring after 90 seconds. Feel free to add a little butter or hot milk as needed.

POTATOES AU GRATIN

conventional oven

- Bring potatoes to room temperature.
- Preheat oven to 375°F.
- **Medium:** Remove lid and cover with foil, then reheat for 15-20 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot.

microwave oven

- **Medium:** Reheat uncovered for 2-3 minutes, or until hot.
- **Large:** Reheat uncovered for 3-4 minutes, or until hot.



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SWEET POTATO GRATIN

conventional oven

- Bring potatoes to room temperature.
- Preheat oven to 375°F.
- **Medium:** Remove lid and cover with foil, then reheat for 15-20 minutes, or until hot. Feel free to add a little butter or hot milk as needed.
- **Large:** Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot. Feel free to add a little butter or hot milk as needed.

microwave oven

- **Medium:** Reheat uncovered for 2-3 minutes, or until hot. Feel free to add a little butter or hot milk as needed.
- **Large:** Reheat uncovered for 3-4 minutes, or until hot. Feel free to add a little butter or hot milk as needed.

BRUSSELLS SPROUTS WITH PEARS & PISTACHIOS

conventional oven

- Bring brussels sprouts to room temperature.
- Preheat oven to 375°F.
- **Medium:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot.

microwave oven

- **Medium:** Transfer to a microwave safe container and reheat uncovered for 2-3 minutes, or until hot
- **Large:** Reheat uncovered for 3-4 minutes, or until hot.

GREEN BEANS WITH MUSHROOMS & MADEIRA

conventional oven

- Bring green beans to room temperature.
- Preheat oven to 375°F.
- **Medium:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot.

microwave oven

- **Medium:** Transfer to a microwave safe container and reheat uncovered for 2-3 minutes, or until hot
- **Large:** Reheat uncovered for 3-4 minutes, or until hot.

HORS D'OEUVRES

DUNGENESS CRAB CAKES

- Preheat oven to 375°.
- Remove cakes from container and place on a lined sheet pan.
- Reheat for 8-10 minutes or until hot

ZUCCHINI & PARMESAN STUFFED MUSHROOMS

- Preheat oven to 375°.
- Remove lid and place on a sheet pan.
- Reheat for 10-15 minutes or until hot.

TOMATO BASIL TARTLETS

- Preheat oven to 350°.
- Remove tartlets from container and place on a lined sheet pan.
- Reheat for 5-10 minutes.

SOUPS

BUTTERNUT SQUASH & PEAR SOUP

stove top

- Transfer soup to saucepan.
- Warm over medium heat, stirring occasionally until hot.

ACCOMPANIMENTS

TURKEY GRAVY

stove top

- Transfer gravy to saucepan
- Warm over medium heat, stirring frequently until hot

microwave oven

- Remove lid and reheat for 3-5 minutes until hot.

MORNING BRUNCH

SAUSAGE & POTATO FRITTATA

conventional oven—medium, and large containers

- Bring frittata to room temperature.
- Preheat oven to 325°.
- Cover container with foil and put on baking sheet.
- Place in oven for 35 minutes or until 165°, remove foil and cook for 5 minutes longer to brown the top.

VEGETABLE FRITTATA

conventional oven—medium, and large containers

- Bring frittata to room temperature.
- Preheat oven to 325°.
- Cover container with foil and put on baking sheet.
- Place in oven for 35 minutes or until 165°, remove foil and cook for 5 minutes longer to brown the top.

QUICHE LORRAINE

conventional oven

- Bring quiche to room temperature 30-45 minutes.
- Preheat oven to 325°.
- Remove from plastic container.
- Reheat uncovered for 15-20 minutes.

PIES

Pies can be enjoyed room temperature or reheated for a fresh out of the oven taste.

conventional oven

- Bring pie to room temperature and preheat oven to 325°
- Bake uncovered for 10-15 minutes or until 165°