



# CHRISTMAS REHEATING INSTRUCTIONS

Reheating times may vary between ovens (Convection ovens tend to cook hotter.) Allow items to come to room temperature before placing in the oven. Please note that **clear lids must be removed prior to heating, and containers must not touch inside walls when microwaving.**

## INDIVIDUAL ENTRÉES

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### HOLIDAY TURKEY AND APPLEWOOD-SMOKED HAM

**conventional oven:**

- Preheat oven to 375 °
- Remove the lid and place container on a sheet pan
- Cover with foil and cook for 15-20 minutes
- Remove foil and serve

**microwave:**

- Remove lid and microwave for 90 seconds or until hot

## ENTRÉES

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### OVEN ROASTED TURKEY BREAST, APPLEWOOD-SMOKED HAM, AND HOLIDAY BEEF BRISKET

**conventional oven**

- Bring 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.

**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.

## HORS D'OEUVRES

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### 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.

### SWISS FONDUE

**stove top**

- Transfer fondue to saucepan
- Warm over low heat, gently stirring until hot. Do not stir vigorously.

## ACCOMPANIMENTS

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### 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.

## SOUP & SIDES

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### WILD MUSHROOM SOUP

**stove top**

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

### SAVORY BREAD STUFFING

**conventional oven**

- Bring bread stuffing to room temperature.
- Preheat oven to 375°F.
- **Small:** Transfer to an oven safe container and reheat for 15-20 minutes, or until hot.
- **Medium:** Remove lid and reheat for 20-25 minutes, or until hot.
- **Large:** Remove lid and reheat for 25-30 minutes, or until hot.

**microwave oven**

- **Small:** Transfer to a microwave safe container and reheat uncovered for 90 seconds, or until hot
- **Medium:** Reheat uncovered for three-four minutes, stirring after two minutes.

### CREAMY MASHED POTATOES

**conventional oven**

- Bring mashed potatoes to room temperature.
- Preheat oven to 375°F.
- **Small:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Medium:** Remove lid and cover with foil, then reheat for 25-30 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 45-50 minutes, or until hot.
- Add a little butter or hot milk as needed.

**microwave oven**

- **Small:** Transfer to a microwave safe container and reheat uncovered for two minutes, stirring after one minute. Add a little butter or hot milk as needed.
- **Medium:** Reheat uncovered for three minutes, stirring after 90 seconds. Add a little butter or hot milk as needed.



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## SOUP & SIDES (CONTINUED)

### POTATOES AU GRATIN

#### conventional oven

- Bring potatoes to room temperature.
- Preheat oven to 375°F.
- **Small:** Remove lid and cover with foil, then place on a sheet pan and reheat for 15-20 minutes, or until hot.
- **Medium:** Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 25-30 minutes, or until hot.

#### microwave oven

- **Small:** Reheat uncovered for two-three minutes, or until hot.
- **Medium:** Reheat uncovered for three-four minutes, or until hot.

### GREEN BEANS WITH MUSHROOMS & MADEIRA

#### conventional oven

- Bring to room temperature.
- Preheat oven to 375°F.
- **Small:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Medium:** Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 20-30 minutes, or until hot.

#### microwave oven

- **Small:** Transfer to a microwave safe container and reheat uncovered for two-three minutes, or until hot.
- **Medium:** Reheat uncovered for three-four minutes, or until hot.

### ROASTED SEASONAL VEGETABLES

#### conventional oven

- Bring vegetables to room temperature.
- Preheat oven to 375°F.
- **Small:** Transfer to an oven safe container, cover with foil, and reheat for 10 minutes, or until hot.
- **Medium:** Remove lid and cover with foil, then reheat for 10-15 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 20-30 minutes, or until hot.

#### microwave oven

- **Small:** Transfer to a microwave safe container and reheat uncovered for two minutes, or until hot.
- **Medium:** Reheat uncovered for two-three minutes, or until hot.

## MORNING BRUNCH

### SAUSAGE & POTATO FRITTATA | VEGETABLE FRITTATA

#### conventional oven

- Bring frittata to room temperature.
- Preheat oven to 375°.
- Cover container with foil and put on baking sheet.
- Place in oven for 30 minutes or until 165°, remove foil and heat 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.

## BAKERY AND SWEET TREATS

### ALL 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°

### METAL IN THE MICROWAVE?

The two containers pictured below can go in the microwave (and a conventional oven, too). Happy reheating!

