



# HOLIDAY 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. Large containers are not microwavable.**

## INDIVIDUAL DINNERS

### APPLEWOOD-SMOKED HAM | HOLIDAY TURKEY | ROASTED SQUASH WITH LENTILS

#### conventional oven

- Bring to room temperature.
- Preheat oven to 375°F.
- Remove lid and (\*sauce containers) and cover with foil.
- Place on a sheet pan and reheat for 15-20 minutes.

#### microwave oven

- Remove lid and (\*sauce containers).
- Reheat uncovered for 90 seconds or until hot.

## ENTRÉES

### NATURALLY-RAISED ROASTED TURKEY

- Bring 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, APPLEWOOD-SMOKED HAM, AND CRANBERRY 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.

### MAPLE CHILI GLAZED SALMON (ONE POUND)

#### conventional oven:

- Bring to room temperature.
- Preheat oven to 375°
- Remove lid, then place container on a sheet pan.
- Reheat for 15-20 minutes, or until hot

### ROASTED SQUASH WITH LENTILS

#### conventional oven

- Bring to room temperature.
- Preheat oven to 375°F.
- Transfer to an oven safe container and cover with foil.
- Reheat for 15-20 minutes, or until hot.

#### microwave oven

- Transfer to a microwave safe container and reheat uncovered for 90 seconds or until hot.

### LASAGNA BOLOGNESE | LASAGNA MARINARA

- Bring to room temperature.
- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- **One pound:** Cover with foil, and reheat for 20 minutes, or until hot.
- **Three pounds:** Cover with foil and reheat for 40 minutes, or until hot.
- Remove foil and cook for an additional 5-10 minutes, or until 165°.

## SOUP

### WILD MUSHROOM SOUP

#### stove top

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

## HORS D'OEUVRES

### DUNGENESS CRAB CAKES

- Preheat oven to 400°.
- Remove cakes from container and place on a lined sheet pan.
- Reheat for 8-10 minutes or until hot

### ZUCCHINI & PARMESAN STUFFED MUSHROOMS | ARANCINI WITH PORCINI & TRUFFLE

- Preheat oven to 400°.
- Remove lid, then place container on a sheet pan.
- Reheat for 10-15 minutes or until hot.

### STEAKHOUSE MEATBALLS

- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- Cover container with foil and cook for 10-15 minutes or until hot.
- Remove foil and toss the meatballs in half the sauce.
- Cook uncovered for another five minutes.
- Serve remaining sauce on the side for dipping.

### SWISS FONDUE & RYE BREAD

#### stove top

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

## SIDES

### MACARONI & CHEESE

- Bring to room temperature.
- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- **Small:** Reheat for 20 minutes, or until hot.
- **Large:** Reheat for 25 minutes, or until hot.
- Remove foil and cook for an additional 5-10 minutes.

## SIDES (CONTINUED)

### SAVORY BREAD STUFFING

#### conventional oven

- Bring 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 20-30 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.

### POTATOES AU GRATIN

#### conventional oven

- Bring 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 20-30 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.

### CREAMY MASHED POTATOES

#### 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 25-30 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 25-30 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.

### GREEN BEANS & SHIITAKE MUSHROOMS

#### 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.

### APRICOT ROASTED VEGETABLES

#### conventional oven

- Bring to room temperature.
- Preheat oven to 375°F.
- **Small:** Remove lid and heat for 10 minutes, or until hot.
- **Medium:** Remove lid and heat for 10-15 minutes, or until hot.
- **Large:** Remove lid and heat for 20-30 minutes, or until hot.

#### microwave oven

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

### POTATO LATKES

#### conventional oven:

- Remove lid and applesauce from container.
- Preheat oven to 400°F.
- Cover with foil and place container on a sheet pan.
- Place in oven for 10-15 minutes or until hot.

## ESSENTIALS

### TURKEY GRAVY

#### stove top

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

#### microwave oven

- Remove lid and reheat for three-five minutes until hot.

## MORNING BRUNCH

### SAUSAGE & POTATO FRITTATA | VEGETABLE FRITTATA

#### conventional oven

- Bring to room temperature.
- Preheat oven to 375°F.
- Remove covering, and cover container with foil and place on baking sheet.
- **Small:** Reheat for 20 minutes, or until hot.
- **Medium:** Reheat for 30 minutes, or until hot.
- Remove foil and heat for 5 minutes longer to brown the top.

### QUICHE LORRAINE

#### conventional oven

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

## BAKERY & 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°

### MIXED BERRY CRUMBLE

#### conventional oven

- Bring pie to room temperature and preheat oven to 350°F
- Remove clear lid and cover with foil.
- Reheat 10-15 minutes or until hot.