

Happy Thanksgiving

Re-Heating Directions

Preheat oven to 350° for all items (unless noted). **All items should be put into oven-proof containers.** Remove from refrigerator 1 hour before heating. Heating directions are for the 2 pound containers. Larger quantities will need additional time.

Roasted Squash and Sweet Potatoes: Heat uncovered 18-25 minutes or microwave uncovered 3-4 minutes or until hot.

Creamed Spinach: Heat covered 18-20 minutes or microwave uncovered for 3-4 minutes, stirring once or twice, until hot.

Vegetable Melange: Heat covered for 15-20 minutes or microwave 3-4 minutes or until hot.

Mashed Potatoes: Heat covered 25-30 minutes, stirring once or twice, or microwave uncovered 3-4 minutes, stirring once or twice until hot.

Sweet Potatoes & Marshmallow: Heat uncovered 18-20 minutes or until golden brown. Do not microwave.

Aux Délicés Stuffing and Vegetarian Stuffing: Heat covered 25-30 minutes, stirring once or twice, or microwave uncovered 4-5 minutes, stirring once or twice until hot.

Potato Gratin: Heat 25-30 minutes until hot, or heat in microwave for 4-5 minutes or until hot.

Turkey gravy: Heat in small saucepan stirring occasionally until hot.

Cranberry relish: Serve chilled or at room temperature.

Sliced Roasted Turkey Breast (2 pounds): Heat covered at 325° for 18-20 minutes or microwave for 3-4 minutes until hot.

Pull Apart Rolls: **Remove Plastic Wrap.** Keep rolls covered in foil. Heat 15 minutes in oven.

Wild Mushroom Lasagna: Heat covered for 45-60 minutes until hot

Quiche Lorraine: Heat uncovered at 325° for 25-30 minutes until hot.



Aux Délices Turkey Roasting Instructions

Remove the turkey from refrigerator at least 1 hour prior to roasting.

Preheat oven to 325 degrees.

Place turkey in sink and remove neck and giblets.

Place in roasting pan and brush with the melted sage butter and season with salt and pepper.

Place turkey in the lower third of the oven and roast for 12 minutes per pound.

To determine if turkey is done, place a thermometer between the thigh and the breast. The temperature should register between 160 to 165 degrees and the juices should run clear.

When the turkey is done, remove from the oven, cover loosely with foil, and allow to “rest” for 30 to 45 minutes before carving which allows you time to heat all your other side dishes.

Carve and enjoy!!

Approximate cooking times

Based on 12 minutes per pound at 325 degrees:

9 pound turkey:	1 ¾ - 2 hours	18 pound turkey:	3 ½ - 4 hours
12 pound turkey:	2 ¼ - 2 ½ hours	20 pound turkey:	4 - 4¼ hours
14 pound turkey:	2 ¾ - 3 hours	22 pound turkey:	4 ¼ - 4 ½ hours
16 pound turkey:	3 ¼ - 3 ½ hours	25 lb turkey:	5 - 5 ¼ hours

Reheating Roasted Turkey (12-13 lbs.)

Remove turkey from refrigerator for half hour. Preheat oven to 300 degrees.

Cover turkey loosely with foil and heat for one hour. Remove foil and heat an additional 25-35 minutes. Let the turkey rest for 20 minutes. Carve and serve.

Spiral Cut Ham Heating Instructions

Hams are fully cooked and require no heating before being served. If you prefer to warm your ham prior to serving, remove ham from wrapper. Preheat oven to 325 degrees. Place ham face down on a rack in a roasting pan. Add 1/4” of water to the bottom of the pan. Cover ham with aluminum foil and heat for 7-8 minutes per pound. Heat ham until the internal temperature is 130 degrees. Take out and glaze ham. Cook for an additional 5 minutes.

Pre-Seared Filet Mignon, Raw Filet

Preheat oven to 350 degrees. Remove filet from refrigerator 30-40 minutes before reheating. Place on a sheetpan for 25 - 30 minutes until internal temperature is 120 degrees for rare or 125 degrees for medium rare. Allow filet to rest for 10 - 15 minutes before slicing.

For our Raw Filet in a pre-heated oven at 425 roast until desired internal cooking temperature.

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