

Thanksgiving Re-Heating Directions

We recommend heating in a conventional oven. Preheat oven to 350° for all items (unless noted). All Aluminum and Black plastic containers are oven-proof. All other food should be placed in oven safe containers. Remove from refrigerator one hour before heating. If you are heating multiple containers increase time accordingly.

Coconut Shrimp: Place in oven safe container uncovered in oven for 8-10 minutes until hot.

Mini Crab cakes: Place in oven safe container uncovered in oven for 12-14 minutes until hot.

Fig and Goat Stars: Place in oven safe container uncovered at **375°** oven for 10-12 minutes until golden brown.

Pigs In Blanket: Place in oven safe container uncovered at **375°** oven for 25 minutes until golden brown.

Four Cheese Arancini: Place in oven safe container covered in oven 15-18 minutes until hot.

Roasted Mixed Squash: Place in oven safe container covered in oven 18-25 minutes until hot or microwave uncovered 3-4 minutes until hot.

Creamed Spinach: Place in oven safe container covered in oven for 18-25 minutes until hot or microwave uncovered 3-4 minutes until hot.

Vegetable Melange: Place in oven safe container covered in oven for 16-18 minutes until hot or microwave uncovered 3-4 minutes until hot.

Mashed Potatoes: Place covered in oven for 15-18 minutes until hot or microwave uncovered 3-4 minutes until hot.

Macaroni & Cheese: Place covered in oven for 35-45 minutes until hot.

Buttermilk Chicken Tenders: Place uncovered in oven for 13-15 minutes until hot.

Green Bean Casserole: Place covered in oven for 18- 20 minutes until hot.

Sweet Potatoes & Marshmallow: Place uncovered in oven 18-20 minutes. **Do not microwave.**



Aux Délices Turkey Roasting Instructions

Remove the turkey from refrigerator at least 1.5 hours prior to roasting. *Note: All our turkeys are farm fresh and delivered to us two days before you receive them. Occasionally a turkey may freeze slightly while under refrigeration. Do not panic. Just place in sink and run under cold water (usually 10-20 minutes) until you can remove the neck and giblets from inside the turkey.*

Preheat oven to 325 degrees.

Place turkey in sink and remove neck and giblets from inside the turkey.

Melt supplied sage butter.

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 pound turkey:	5 - 5 ¼ hours

Reheating Roasted Turkey (14-15 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

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.

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Westport
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Traditional and Cornbread Stuffing: Place covered in oven 25-30 minutes until hot or microwave uncovered 3-4 minutes until hot.

Potato Gratin: Place uncovered in oven 25-30 minutes until hot or microwave uncovered 3-4 minutes until hot.

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

Cranberry relish: Serve chilled or at room temperature.

Sliced Roasted Turkey Breast (2 pounds): Place covered at **325°** for 18-20 minutes until hot.

Sliced Baked Ham (2 pounds): Place covered in oven for 15-20 minutes until hot.

Dark Meat Lovers: Place covered in oven at **325°** for 15-20 minutes until hot.

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

Squash Soup: Place in small saucepan stirring occasionally until hot.

Red Wine: Place in small saucepan stirring occasionally until hot.

Four Cheese Lasagna: Place covered at **375°** for 10-15 minutes until hot.

Quiche Lorraine: Place uncovered at **325°** for 35-40 minutes until hot.

Frittata: Place uncovered at **325°** for 20-25 minutes until hot.

