

AUX DÉLICES 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, but we recommend placing on a cookie sheet. All other food should be placed in oven safe containers, Remove any plastic lids before placing in oven. Remove from refrigerator one hour before heating. If you are heating multiple containers increase time accordingly.

Coconut Shrimp: Place 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.

Pigs In Blanket: Place uncovered in oven for 18-20 minutes until golden brown.

Four Cheese Arancini: Place uncovered in oven 12-15 minutes until hot.

Roasted Mixed Squash: Place in oven safe container covered in oven 20-25 minutes until hot or microwave 4-5 minutes until hot

Creamed Spinach: Place in oven safe container covered in oven for 18-20 minutes until hot or microwave uncovered 3-4 minutes until hot.

Vegetable Melange: Place in oven safe container covered in oven for 15-20 minutes or microwave 3-4 minutes uncovered until hot

Mashed Potatoes 2Lb: Place covered in oven for 15-18 minutes until hot or microwave uncovered 3-4 minutes until hot. **5Lb:** Place covered in a 350 degree oven for 25-30 minutes.

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

Buttermilk Chicken Tenders: Place uncovered in oven for 18-20 minutes until hot.

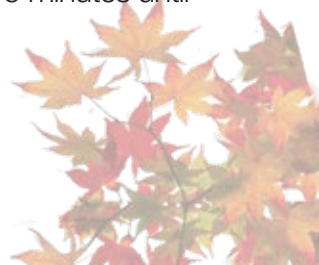
Green Bean Casserole: Place covered in oven for 20-25 minutes until hot.

Sweet Potatoes & Marshmallow: Place uncovered in a 350 degree oven for 18-20 minutes.

French Toast Casserole: Place uncovered in a 350 degree oven for 15-20 minutes until warm.

Traditional Stuffing 2LB: Place covered in oven 25-30 minutes until hot or microwave uncovered 4-5 minutes until hot. **5 Lbs:** Place in a 350 degree oven for 35-40 minutes until hot.

Cornbread Stuffing: Place covered in oven 25-30 minutes until hot or microwave uncovered 4-5 minutes until hot.



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.

Darien
662-1136

Greenwich
622-6644

Riverside
698-1066

Westport
557-9600

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Potato Gratin: Place uncovered in oven for 30-35 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 16-18 minutes until hot.

Sliced Baked Ham (2 pounds): Place covered in oven for 16-18 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.

Au Poivre Sauce : Place in small saucepan stirring occasionally until hot.

Three Cheese Lasagna: Place covered at **375°** for 28-35 minutes until hot.

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

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

Muffins & Scones: Place loosely covered in a 300 degree oven for 8-10 minutes or until warm.

Apple Pie: Place in a **300°** oven for 15-20 minutes or until warm

Gluten Free Apple Crisp: Place in **350°** oven for 20-25 minutes or until warm

