

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.

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

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

Pigs in a Blanket Wreath: Place uncovered for 12-15 minutes until hot.

Mini CrabCakes: Place in oven safe container uncovered for 12-14 minutes until golden brown.

Wild Mushroom Arancini: Place in oven safe container uncovered for 12-15 minutes until golden brown.

Spinach & Artichoke Triangles: Place uncovered in a 375 degree oven for 12-14 minutes or until golden brown

Roasted Brussels Sprouts: Place uncovered in oven for 20-25 minutes.

Squash Puree: Place covered for 15-20 minutes or microwave uncovered 3-4 minutes until hot.

Creamed Spinach: Place in oven safe container for 18-20 minutes or microwave uncovered for 2-3 minutes until hot.

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

Traditional Stuffing 2LB: Place covered in oven 20-25 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.

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.

Potato Gratin: Place uncovered in oven for 30-35 minutes.

Green Bean Casserole: Place covered for 20-25 minutes or microwave 3- 4 minutes until hot

Turkey Gravy, Red Wine Sauce, Au Poivre Sauce: Place in small saucepan stirring occasionally until hot.

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

Cranberry Relish: Serve chilled or at room temperature.

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

Beef Wellington: Remove from refrigerator 30 minutes before placing in 325° oven. Place uncovered for 30-35 minutes, or until a meat thermometer reads 125-130 degrees.

Turkey Roasting Instructions

Remove the turkey from refrigerator at least 1 hour 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.

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

Place turkey in the lower third of the oven and roast for 10 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 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 $\frac{3}{4}$ - 2	hours	18 pound turkey:	3 $\frac{1}{2}$ - 4	hours
12 pound turkey:	2 $\frac{1}{4}$ - 2 $\frac{1}{2}$	hours	20 pound turkey:	4 - 4 $\frac{1}{4}$	hours
14 pound turkey:	2 $\frac{3}{4}$ - 3	hours	22 pound turkey:	4 $\frac{1}{4}$ - 4 $\frac{1}{2}$	hours
16 pound turkey:	3 $\frac{1}{4}$ - 3 $\frac{1}{2}$	hours	25 pound turkey:	5 - 5 $\frac{1}{4}$	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.

Roasted and Raw Filet Mignon Reheating Instructions

Roasted Filet: Our roasted filets are cooked rare. To reheat: Remove from the refrigerator about an hour before heating. Preheat oven to 350 degrees. Place on a sheet pan in the oven for about 20 minutes. Keep in the oven longer for a more well cooked filet. Use an instant read thermometer to check the degree of doneness. (rare-120 degrees, medium rare-125 degrees, medium 130) Allow to "rest" about 15 minutes before slicing.

Raw Filet: Place in a pre-heated oven at 435 degrees and roast until desired internal cooking temperature.

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.

AUX DÉLICES

FOODS BY DEBRA PONZEK

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Salmon En Croute: Place uncovered in a **325°** oven for 25-30 minutes.

Buttermilk Chicken Tenders: Place uncovered on a sheet tray for 18-20 minutes.

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

Truffle Baked Potatoes: Heat in microwave 4-5 minutes or until hot

Sliced Roasted Turkey Breast or Ham (2 pounds): Place covered in a **325°** oven for 16-18 minutes or microwave for 3-4 minutes until hot.

Cheese Lasagna: Place covered in a **375°** oven for 28-35 minutes until hot.

French Toast Casserole: Place uncovered in a **325°** degree oven for 15-20 minutes

Blueberry Crumb Muffins: Place in oven safe container uncovered at **300°** for 8-10 minutes.

Sticky Toffee Pudding: Place uncovered in a **325°** oven for 12-15 minutes.

Cinnamon Buns: Place loosely covered in a **300°** oven for 10-12 minutes until warm.

Panettone Scones: Place in oven safe container loosely covered at **300°** for 8-10 minutes.

Apple Pie: Best served warm. Place uncovered for 15-20 minutes.

Quiche: Place uncovered in a **325°** oven for 35-40 minutes.

Spinach & Mushroom Quiche: Place uncovered in a **325°** oven for 35-40 minutes.