



HEATING AND ROASTING INSTRUCTIONS

We recommend reheating in a conventional oven when possible; we package our hot dishes in oven foil containers. If you choose to microwave, please transfer food to a microwavable container. For slow reheating for small quantities, we recommend transferring to stove-top pot. The times provided are guidelines, and may vary with each home oven. Non-convection settings are provided.

Safety

- Always keep stored food covered and refrigerated at 41° F degrees or less.
- Reheated food should reach 165°F before consumption.
- When opening a hot oven, always use oven mitts and allow heat to escape for a second before placing and removing items.
- For platters, salads, and Next Day Casseroles. Keep refrigerated at 41° F or less until ready to heat/serve. Consume within 4 hours after setting out to eat.

More space in your oven

For optimum freshness, some dishes such as your gravy, mashed potatoes, sweet potatoes and stuffing are sealed in commercial Cryovac® bags. Our *recommended* heating method: simply boil water in a large pot, carefully lower bags and adjust heat to a simmer for 20 minutes. Remove with tongs, let sit a few minutes, then cut and slide into your bowls.

Option if this is not possible: You may microwave; *be sure to place slits in the bag* and place on a microwave-safe dish. Heat for 3 - 5 minutes, let sit a few minutes, then cut and slide into your bowls.

If you wish, sprinkle your sweet potato casserole with the pecan topping and finish browning in oven for 10 minutes.

Soups, Gravies and Sauces (for any leftovers)

Transfer to a stove top pot and heat slowly over low to medium heat, stirring occasionally until hot or temperature reaches 165° F. You may want to add a bit of water or wine to loosen. Do not allow to boil.

Items in catering foil containers

- Warm up in a preheated 350° F oven for 30-45 min. Transfer to your own container, brown top in 350° F oven by removing lid for 10 minutes.
- Microwave: transfer to microwave safe container, cover and heat for 3-5 minutes depending on the item and your microwave or until internal temperature reaches 165° F.

Ready-to-Roast Turkeys

- Cooking takes about 15 to 20 minutes per pound (3-4 hours). Preheat oven to 350° F
- Place turkey breast side up on a flat rack in a shallow roasting pan 2 to 2½ inches deep.
- Tuck the wings back, under the turkey's body. This will stabilize it.
- Your turkey has been brined for 48 hours. If you wish, you can brush or rub the skin with oil or butter, and pour just enough white wine and/or chicken or turkey broth to cover the bottom of the pan.
- Place the turkey in a 350° F oven. Baste the turkey every 20-30 minutes during cooking. When the turkey is about two thirds done, loosely cover breast and top of drumsticks with foil to prevent overcooking.
- Your turkey is done when the temperature with a meat thermometer is 180° F in thigh and 165° F in breast or stuffing
- Lift turkey onto platter, and let stand for 15-30 minutes before carving so the juices can set and residual cooking stops.

Precooked Turkeys

- Preheat oven to 350° F. Heating will take approximately 10-12 minutes per pound (1 ¾ to 2½ hours).
- Place turkey breast side up on a flat rack in a shallow roasting pan 2 to 2½ inches deep. Pour 1/8 inch of stock to just cover the bottom of the pan.
- Insert an oven-safe meat thermometer into the thickest part of the thigh taking care not to touch the bone.
- Cover the turkey loosely with foil. Place in a 350° F oven.
- Baste the turkey every 20-30 minutes during heating. The turkey is thoroughly reheated when the meat thermometer reaches 150° F.
- Allow the turkey to rest outside of the oven for 15 minutes before carving.
- This turkey is fully cooked and may be eaten cold prior to reheating.

Turkey Sliced off the Bone

- Preheat oven to 350° F. Heating will take approximately 20-30 minutes. Baste with butter, stock or 2-3 tablespoons of gravy mixed with 1C of water.
- The turkey is fully cooked and may be eaten cold or at room temperature.

Ham

- Cover the ham tightly with foil and place in a 350° F oven for about 1 1/2 to 2 hours, or until the internal temperature reaches 165° F.
- Baste the ham every 20-30 minutes during heating.
- Remove foil 10 minutes before done to brown.
- Allow the ham to rest outside of the oven for 10 minutes before carving.

Cranberry Orange Relish

Keep refrigerated at 41° F or less until ready to serve. Serve chilled or at room temperature.

Bread and Pies

These can be served at room temperature or warmed in oven 200-250° F after all else is removed. Keep covered for 10-15 minutes. Leave in slightly longer for deep dish pie.

Enjoy your meal.