



## 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, and sweet potatoes 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.

### 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.*