



Thanksgiving Reheating Instructions

Reheating times may vary between ovens (Convection ovens tend to cook hotter.) Allow items to come to room temperature before placing in the oven. Please note that **clear lids must be removed prior to heating, and containers must not touch inside walls when microwaving. Large containers are not microwavable.**

entrées

FREE RANGE WHOLE ROASTED TURKEY

- Bring to room temperature and remove container of stock.
- Preheat oven to 350°.
- To keep turkey moist, pour stock in the pan and cover with foil.
- Check after one hour for an internal temperature of 165°F. Total cook time depends on size of turkey. Be careful not to overcook.
- After removing from the oven, allow the turkey to rest for 20 minutes before carving.

OVEN ROASTED TURKEY BREAST

conventional oven

- Bring to room temperature.
- Preheat oven to 375°.
- **One pound:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Three pounds:** Remove lid, cover with foil and place on a baking sheet, and reheat for 20-25 minutes, or until hot.

microwave oven

- **One pound:** Transfer to a microwave safe container and reheat uncovered for 90 seconds or until hot.

OVEN ROASTED TURKEY THIGHS

conventional oven

- Bring to room temperature.
- Preheat oven to 350°.
- Remove from plastic and place on a baking sheet.
- Reheat uncovered for 15-20 minutes or until an internal temperature of 165°.

SMOKED TURKEY DRUMSTICKS

- Bring to room temperature.
- Preheat oven to 350°.
- Remove from plastic and place on a baking sheet.
- Reheat uncovered for 15-20 minutes or until an internal temperature of 165°.

ROASTED SQUASH WITH LENTILS

- Bring to room temperature.
- Preheat oven to 375°.
- Remove covering, and cover container with foil and place on baking sheet.
- Reheat for 15-20 minutes, or until hot.

microwave oven

- Transfer to a microwave safe container and reheat uncovered for 90 seconds or until hot.

complete dinners

INDIVIDUAL HOLIDAY TURKEY ENTRÉE

conventional oven

- Bring to room temperature.
- Preheat oven to 375°.
- Remove lid, Set cranberry relish container aside.
- Spoon desired amount of gravy over meal (gravy container is not heatproof), then cover container with foil.
- Place on a sheet pan and reheat for 15-20 minutes.

microwave oven

- Remove lid, Set cranberry relish container aside.
- Spoon desired amount of gravy over meal (gravy container is not heatproof).
- Reheat uncovered for 90 seconds or until hot.

HOLIDAY TURKEY DINNER FOR SIX

Refer to the reheating instructions for each item separately.

soup

BUTTERNUT SQUASH & PEAR SOUP

stove top

- Transfer soup to saucepan.
- Warm over medium heat, stirring occasionally until hot.

microwave oven

- Remove lid and reheat for three-five minutes until hot.

essentials

TURKEY GRAVY

Gravy is fully seasoned; if you prefer less salt, whisk in a splash of unsalted stock, water, or cream when reheating and taste before adding additional salt.

stove top

- Transfer gravy to saucepan.
- Warm over medium heat, stirring frequently until hot.

microwave oven

- Remove lid and reheat for three-five minutes until hot.

sides

SAVORY BREAD STUFFING

conventional oven

- Bring to room temperature.
- Preheat oven to 375°.
- **Small:** Transfer to an oven safe container and reheat for 15-20 minutes, or until hot.
- **Medium:** Remove lid and reheat for 20-25 minutes, or until hot.
- **Large:** Remove lid and reheat for 20-30 minutes, or until hot.

microwave oven

- **Small:** Transfer to a microwave safe container and reheat uncovered for 90 seconds or until hot
- **Medium:** Reheat uncovered for three-four minutes, stirring after two minutes.

sides (continued)

CREAMY MASHED POTATOES

conventional oven

- Bring to room temperature.
- Preheat oven to 375°.
- **Small:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Medium:** Remove lid and cover with foil, then reheat for 25-30 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 25-30 minutes, or until hot.
- Add a little butter or hot milk as needed.

microwave oven

- **Small:** Transfer to a microwave safe container and reheat uncovered for two minutes, stirring after one minute. Add a little butter or hot milk as needed.
- **Medium:** Reheat uncovered for three minutes, stirring after 90 seconds. Add a little butter or hot milk as needed.

GREEN BEAN CASSEROLE

conventional oven

- Bring to room temperature.
- Preheat oven to 375°.
- **Small:** Transfer to an oven safe container, cover with foil, and reheat for 15-20 minutes, or until hot.
- **Medium:** Remove lid and cover with foil, then reheat for 20-25 minutes, or until hot.
- **Large:** Remove lid and cover with foil, then reheat for 20-30 minutes, or until hot.

microwave oven

- **Small:** Transfer to a microwave safe container and reheat uncovered for two-three minutes, or until hot.
- **Medium:** Reheat uncovered for three-four minutes, or until hot.

MACARONI & CHEESE

- Bring to room temperature.
- Preheat oven to 400°.
- Remove lid or plastic wrap and cover with foil then place on a sheet pan.
- **Small:** Reheat for 20 minutes, remove foil, then cook for an additional 5-10 minutes
- **Medium:** Reheat for 20 minutes, remove foil, then cook for an additional 5-10 minutes
- **Large:** Reheat for 25 minutes, remove foil, then cook for an additional 5-10 minutes
- Remove foil and cook for an additional 5-10 minutes.

hors d'oeuvres

DUNGENESS CRAB CAKES

- Preheat oven to 400°.
- Remove cakes from container and place on a lined sheet pan.
- Reheat for 8-10 minutes or until hot

ZUCCHINI & PARMESAN STUFFED MUSHROOMS

- Preheat oven to 400°.
- Remove lid, then place container on a sheet pan.
- Reheat for 10-15 minutes or until hot.

morning brunch

SAUSAGE & POTATO FRITTATA | VEGETABLE FRITTATA

conventional oven

- Bring to room temperature.
- Preheat oven to 375°.
- Remove covering, and cover container with foil and place on baking sheet.
- **Small:** Reheat for 20 minutes, or until hot.
- **Large:** Reheat for 30 minutes, or until hot.
- Remove foil and heat for 5 minutes longer to brown the top.

QUICHE LORRAINE

conventional oven

- Bring to room temperature 30-45 minutes.
- Preheat oven to 325°.
- Remove from plastic container.
- Reheat uncovered for 15-20 minutes.

bakery & sweet treats

ALL PIES

Pies can be enjoyed room temperature or reheated for a fresh out of the oven taste.

conventional oven

- Bring pie to room temperature and preheat oven to 325°.
- Bake uncovered for 10-15 minutes or until warm.

MIXED BERRY CRUMBLE

conventional oven

- Bring pie to room temperature and preheat oven to 350°
- Remove clear lid and cover with foil.
- Reheat 10 minutes or until warm.

christmas & hanukkah

order your holiday feast early
this year!

Ordering deadline is Saturday, December 20th.

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