



# Christmas 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

### SHORT RIB BEEF WELLINGTON

#### Beef Wellington

- Bring to room temperature.
- Preheat oven to 350°.
- Remove lid, set au jus aside (see below for au jus instructions).
- Reheat uncovered for 15-20 minutes or until an internal temperature of 165°.

#### Au jus

- Transfer to saucepan.
- Warm over medium heat, stirring occasionally until hot.
- Serve alongside Beef Wellington.

### BEEF BOURGUIGNON

- Bring to room temperature.
- Preheat oven to 375°.
- Remove lid and place on a sheet pan.
- **Small:** Cover with foil, and reheat for 30 minutes, or until 165°.
- **Medium:** Cover with foil, and reheat for 40 minutes, or until 165°.

### SPIRAL-CUT HAM WITH CUMBERLAND SAUCE

- Bring to room temperature.
- Preheat oven to 350°.
- Remove Cumberland sauce from container.
- Ensure pan is tightly covered with foil.
- Heat for 35 minutes, or until an internal temperature of 140°.

**Total cook time depends on size of ham. Be careful not to overcook.**

### SMOKED HAM WITH CUMBERLAND SAUCE

#### conventional oven

- Bring to room temperature.
- Preheat oven to 375°.
- **One pound:** Remove lid, cover with foil and place on a baking sheet, 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.
- **Three pounds:** Reheat uncovered in 90 second intervals until hot. Container must not touch the inside walls of the microwave.

### OVEN ROASTED TURKEY BREAST

#### conventional oven

- Bring to room temperature.
- Preheat oven to 375°.
- **One pound:** Remove lid, cover with foil and place on a baking sheet, 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.

### 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.

### LASAGNA BOLOGNESE

- Bring to room temperature.
- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- **Small:** Cover with foil, and reheat for 20 minutes, remove foil and reheat for an additional 5-10 minutes or until or until 165°.
- **Large:** Cover with foil, and reheat for 40 minutes, remove foil and reheat for an additional 5-10 minutes or until or until 165°.

### LASAGNA MARINARA

- Bring to room temperature.
- Preheat oven to 400°.
- Remove lid or plastic wrap and place on a sheet pan.
- **Small:** Cover with foil, and reheat for 20 minutes, remove foil and reheat for an additional 5-10 minutes or until or until 165°.
- **Large:** Cover with foil, and reheat for 40 minutes, remove foil and reheat for an additional 5-10 minutes or until or until 165°.

## 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 or until hot.

#### 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.

### INDIVIDUAL SMOKED HAM ENTRÉE

#### conventional oven

- Bring to room temperature.
- Preheat oven to 375°.
- Remove lid and cover container with foil.
- Place on a sheet pan and reheat for 15-20 minutes or until hot.

#### microwave oven

- Remove lid and reheat for 90 seconds or until hot.

## side dishes

### SAVORY BREAD STUFFING

#### conventional oven

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

### POTATOES AU GRATIN

#### conventional oven

- Bring to room temperature.
- Preheat oven to 375°.
- **Small:** Remove lid or plastic wrap, cover with foil, and place on a sheet pan and reheat for 15-20 minutes, or until hot.
- **Medium:** Remove lid and cover with foil, place on a sheet pan, and reheat for 20-25 minutes, or until hot.

#### microwave oven

- **Small:** Reheat for 2-3 minutes or until hot.
- **Medium:** Reheat for 3-4 minutes or until hot.
- Container must not touch the inside walls of the microwave.

### CREAMY MASHED POTATOES

#### conventional oven

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

#### microwave oven

- **Small:** Transfer to a microwave safe container and reheat uncovered for 2 minutes, stirring after one minute.
- **Medium:** Reheat uncovered for 3 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:** Remove lid and cover with foil, then reheat for 15-20 minutes, or until hot.
- **Medium:** Remove lid and cover with foil, then reheat for 20-25 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 3-4 minutes, or until hot.

### MACARONI & CHEESE

- Bring to room temperature.
- Preheat oven to 400°.
- Remove lid or 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

## starters & soup

### DUNGENESS CRAB CAKES

- Preheat oven to 375°.
- Remove cakes from container and place on a lined sheet pan.
- Reheat for 8-10 minutes or until hot

### ZUCCHINI STUFFED MUSHROOMS | ARANCINI WITH PORCINI & TRUFFLE

- Preheat oven to 375°.
- Remove lid, then place container on a sheet pan.
- Reheat for 10-15 minutes or until hot.

### SWISS FONDUE & RYE BREAD

- Transfer fondue to saucepan
- Warm over low heat, gently stirring until hot. Do not stir vigorously.

### WILD MUSHROOM SOUP

#### stove top

- Transfer to saucepan and warm over medium heat, stirring until hot.

#### microwave oven

- Remove lid and reheat for 3-5 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 3-5 minutes until hot.

## morning brunch

### SAUSAGE & POTATO FRITTATA | VEGETABLE FRITTATA

- Bring frittata to room temperature and preheat oven to 375°.
- Remove covering, replace 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

- Bring quiche to room temperature and preheat oven to 325°.
- Remove from plastic container, heat uncovered for 15-20 minutes.

## bakery & desserts

### ALL PIES

- Enjoy room temperature or reheat for a fresh out of the oven taste.
- Bring pie to room temperature and preheat oven to 325°.
- Bake uncovered for 10-15 minutes or until warm.

### MIXED BERRY CRUMBLE

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