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 325°.*
- *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 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.*
- *Two & Four 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 covering and place container 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 covering and place container 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.*

gravy

Turkey Gravy

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.*

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 Dinners for Four or Eight

Refer to the reheating instructions for each item seperately.

gravy

Turkey Gravy

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

Apricot Roasted Vegetables

conventional oven

- *Bring to room temperature.*
- *Preheat oven to 375°.*
- *Small: Remove lid and cover with foil, then reheat for 10-15 minutes, or until hot.*
- *Medium: Remove lid and cover with foil, then reheat for 15-20 minutes, or until hot.*

microwave oven

- *Small: Reheat uncovered for 90 seconds or until hot.*
- *Medium: Reheat uncovered for three-four minutes, stirring after two minutes.*

Brussels Sprout Gratin

conventional oven

- *Bring to room temperature.*
- *Preheat oven to 375°.*
- *Small: Remove lid and cover with foil then place on a sheet pan and heat 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: Reheat uncovered for 90 seconds or until hot.*
- *Medium: Reheat uncovered for three-four minutes, or until hot.*

Creamy Mashed Potatoes

conventional oven

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

microwave oven

- *Small: Reheat uncovered for 90 seconds 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.*

Savory Bread Stuffing

conventional oven

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

microwave oven

- *Small: Reheat uncovered for 90 seconds or until hot.*
- *Medium: Reheat uncovered for three-four minutes, stirring after two minutes.*

hors d'oeuvres

Arancini with Porcini & Truffle

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

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 Stuffed Mushrooms

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

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.*

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.*

order your holiday feast early this year!

Ordering deadline is Sunday, December 20th.

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