

WINTER 2011 REHEAT INSTRUCTIONS

- Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines, and may vary with each home oven. Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:
 - Never put foil or metallic containers in the microwave.
 - Keep foods loosely covered with microwave-safe wrap.
 - Rotate or stir items at least once during the reheating process.
- Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.
- Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.
- Always keep stored food covered and refrigerated at 41°F degrees or less.
- Always use caution when removing containers from microwave or oven. For ease and safety, always place black ovenable containers on a cookie sheet before placing in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

STARTERS

LOBSTER BISQUE:

Remove soup from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature is 165°F.

ROASTED BUTTERNUT SQUASH SOUP:

Remove soup from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature is 165°F.

MINI QUICHE:

Remove plastic lid from container. Place in a 350°F oven for 5-7 minutes until internal temperature reaches 165°F.

RASPBERRY & BRIE IN FILO:

Remove plastic lid. Place container in a 350°F oven for 5-7 minutes, until pastry is golden brown and internal temperature reaches 165°F.

WILD MUSHROOM TURNOVER:

Remove plastic lid. Place container in a 350°F oven for 5-7 minutes, until pastry is golden brown and internal temperature reaches 165°F.

LOBSTER BITES W/ SAFFRON AIOLI:

Remove plastic lid from container. Remove container of aioli and refrigerate until service. Place container with lobster cakes in a 350°F oven for 5-7 minutes, until golden brown and crisp and internal temperature reaches 165°F.

MINI MARYLAND CRAB CAKES WITH CHIPOTLE CAPER REMOULADE:

Remove plastic lid from container. Remove container of remoulade and refrigerate until service. Place container with crab cakes in a 350°F oven for 5-7 minutes, until golden brown and crisp and internal temperature reaches 165°F.

KOBE PIGS IN A BLANKET WITH SPICY MUSTARD:

Remove plastic lid from container. Remove container of mustard and refrigerate until service. Place container in a 350°F oven for 5-7 minutes, until pastry is golden brown and internal temperature is 165°F.

BUTTERNUT SQUASH TARTLETT'S:

Remove plastic lid from container. Place in a 350°F oven for 5-7 minutes until internal temperature reaches 165°F.

STUFFED MUSHROOMS:

Remove plastic lid from container. Place container in a 350°F oven for 5-7 minutes, until mushrooms are bubbling and browned and internal temperature reaches 165°F.

SIDES

TRADITIONAL HERBED STUFFING:

OVEN: Remove plastic packaging and lid from container and replace with foil. Place container in a 350°F oven for 30-35 minutes, until internal temperature reaches 165°F. Remove the foil for the last 10 minutes of heating to brown the top.

MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for 3-4 minutes. Test and continue heating 1-3 minutes more if necessary to internal temperature of 165°F.

If stuffing a turkey, stuffing must reach an internal temperature of 165°F before it is safe to eat.

Bonus Hint: Add 3 thin slices of cold butter on the top of the stuffing before reheating, will help retain moisture.

CORNBREAD STUFFING:

OVEN: Remove plastic packaging and lid from container and replace with foil. Place in a 350°F oven for 30-35 minutes, until internal temperature reaches 165°F. Remove the foil for the last 10 minutes of heating to brown the top.

MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for 3-4 minutes. Test and continue heating 1-3 minutes more if necessary to internal temperature of 165°F.

If stuffing a turkey, stuffing must reach an internal temperature of 165°F before it is safe to eat.

Bonus Hint: Add 3 thin slices of cold butter on the top of the stuffing before reheating, will help retain moisture.

CREAMY MASHED POTATOES:

OVEN: Remove plastic packaging and lid from container and replace with foil. Place potatoes in a 350°F oven for 30-40 minutes, until internal temperature reaches 165°F. Stir potatoes halfway through heating.

MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for 3 minutes. Stir and continue heating 1-3 minutes more to internal temperature of 165°F.

WHIPPED SWEET POTATOES:

OVEN: Remove plastic packaging and lid from container and replace with foil. Place potatoes in a 350°F oven for 30-40 minutes, until internal temperature reaches 165°F. Stir potatoes halfway through heating.

MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for 3 minutes. Stir and continue heating 1-3 minutes more to internal temperature of 165°F.

BLACK TRUFFLE POTATO GRATIN:

OVEN: Remove plastic packaging and lid from container and replace with foil. Place container in 350°F oven for 30-40 minutes until internal temperature reaches 165°F. Remove foil 10 minutes before done heating to brown the top.

MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for 4 minutes to internal temperature of 165°F.

FINGERLING POTATOES W/ GARLIC:

OVEN: Remove plastic lid and replace with foil. Place container in 350°F oven for 20-25 minutes to internal temperature of 165°F. Stir potatoes halfway through heating.

MICROWAVE: Remove plastic lid and replace with dampened paper towel. Microwave on HIGH for 3 minutes, stirring halfway through heating, until internal temperature reaches 165°F.

CREAMED SPINACH:

OVEN: Remove plastic packaging and lid from container and replace with foil. Place spinach in a 350°F oven for 25-35 minutes, until internal temperature reaches 165°F. Remove the foil for the last 5 minutes of heating to brown the top.

MICROWAVE: Remove plastic packaging and lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for 3 minutes. Stir and continue heating 1-3 minutes more to internal temperature of 165°F.

GREEN BEANS WITH ALMONDS & LEMON:

STOVE: Remove green beans from plastic container and place in sauté pan over medium heat. Heat, stirring occasionally, for 3-5 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for 2 minutes. Stir and continue heating 1-2 minutes more to 165°F if necessary.

ROASTED MUSHROOM MEDLEY

OVEN: Remove plastic lid. Place mushrooms in a 350°F oven for 15-20 minutes, until internal temperature registers 165°F. Stir mushrooms halfway through heating and cover with foil if mushrooms are browning too quickly.

MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for 2 minutes. Stir and continue heating 1-3 more minutes to 165°F.

BRUSSEL SPROUT CHOUCROUTE:

OVEN: Remove plastic lid from container. Place sprouts in a 350°F oven for 20-25 minutes, until internal temperature reaches 165°F. Stir sprouts halfway through heating. Cover with foil if sprouts brown too quickly.

MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for 3 minutes. Stir and continue heating 1-3 minutes more to 165°F.

ENTRÉES**OVEN READY TURKEYS:**

Remove the vegetables from the plastic containers and dump in the bottom of the roasting pan. Remove the plastic packaging from the turkey and discard. Place the turkey in the roasting pan, on top of the vegetables. Tuck the wings back, under the turkey's body. Brush or rub the skin with oil or butter. Sprinkle the skin and cavity with the contents of the seasoning pack. Remove the twist tie from the herbs and place the herbs in the turkey cavity. Insert an oven-safe meat thermometer into the thickest part of the thigh, taking care not to touch the bone. Place the roasting pan with the turkey in a 350°F oven. Baste the turkey every 20-30 minutes during cooking. When the skin is light golden and the turkey is about two-thirds done, shield the breast loosely with a tent of foil to prevent over-browning. Cooking will take approximately 15 to 20 minutes per pound (3 to 4 hours). Turkey is done when the meat thermometer reaches the following temperatures: 185°F deep in the thigh; 175°F in the thickest part of the breast; 165°F in the center of the stuffing (if the turkey is stuffed). Allow the turkey to rest outside of the oven for 15 minutes before carving.

PRE-COOKED TURKEYS:

Remove the vegetables from the plastic containers and dump in the bottom of the roasting pan. Remove the plastic packaging from the turkey and discard. The plastic leg wrap can be left in place during heating. Place the turkey in the roasting pan on top of the vegetables. Remove the twist tie from the herbs and place the herbs in the turkey cavity. Pour 1/8th inch of water or 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 the roasting pan with the

turkey in a 350°F oven. Baste the turkey every 20-30 minutes. Remove the foil for the last 20 minutes of heating to brown the skin. Heating will take approximately 10-12 minutes per pound (1 ¾ to 2 ½ hours). The turkey is done when the meat thermometer reaches 145°F in the deepest part of the thigh or 135°F in the thickest part of the breast. 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.

ROASTED TURKEY BREASTS:

Remove the foil lid from the container and set aside. Remove the container of glaze and/or gravy and refrigerate. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Replace the foil lid, sealing tightly. Place the container in a 350°F oven for 45-60 minutes, until the internal temperature reaches 165°F. Remove the lid for the last 10 minutes of heating to brown the skin. At this point, rub any extra glaze on the turkey. Allow the turkey to rest outside of the oven for 10 minutes before carving. While the meat is resting, place the gravy in a sauté pan over medium heat, stirring occasionally for 2-3 minutes, or microwave on HIGH for 2-3 minutes.

BEEF FILET MIGNON W/ MUSHROOM RAGOUT:

Remove the foil lid from the container. Remove the Horse Radish salad from the steaks and reserve for service. Place the individual steaks on a baking sheet and roast in the oven at 400°F for 7-9 minutes or until internal temperature reaches 120°F for medium rare. While steaks are cooking remove mushroom ragout from foil pan into a large sauté pan and heat over medium high heat until it reaches 165°F 5 -7 minutes. . Be sure not to stew the mushrooms for too long, you want them to retain their body. Once beef filets reach desired temperature remove from oven and let rest at room temperature for 2 – 3 minutes. Too serve garnish each cooked steak with the horse radish salad and serve mushrooms on the side or on top of the steaks

BEEF TENDERLOIN WITH GORGONZOLA CREAM:

Remove from refrigerator 20 minutes before cooking to take off the chill. Remove the container of cream from the container and refrigerate until service. Roast Beef tenderloin in the oven at 350°F for 20 – 25 minutes or internal temperature reaches 120°F for medium rare. Once desired temperature is reached remove from oven and allow meat to rest for 5 minutes before slicing. This is very important, if the meat is sliced directly out of the oven the natural juices will run out of the meat. While meat is resting, add the gorgonzola cream to a small sauce pan and heat on low until it reaches 165°F, stirring often. Once meat has rested at room temperature, slice to desired thickness and serve with cream sauce on the side.

CITRUS-MUSTARD SMOKED HAM WITH APPLE CRANBERRY COMPOTE:

Remove the ham and pan from the plastic bag. Remove the containers of apples and glaze, and refrigerate. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Cover the ham tightly with foil and place in a 350°F oven for about 1 1/2 to 2 hours, until the internal temperature reaches 165°F. Baste the ham every 20-30 minutes during heating. Rub the extra glaze on the ham 10 minutes before it is done; continue to heat the ham uncovered. Allow the ham to rest outside of the oven for 10 minutes before carving. While the meat is resting, place the apples in a sauté pan over medium heat, stirring occasionally, for 3-5 minutes.

GRILLED CITRUS GLAZED “BLACK PEARL” SALMON:

Remove foil top from container. Place container in a 350°F oven for 7-10 minutes until internal temperature reaches 165°F.

EXTRAS

TRADITIONAL TURKEY GRAVY:

Remove gravy from plastic container and place in a pot over medium heat. Heat, stirring occasionally, until temperature is 165°F. May also be microwaved on HIGH for 2-3 minutes, then stirred and heated for 1-2 minutes more.

MUSHROOM RAGOUT:

Remove Ragout from foil pan, and place in a pan over medium high heat. Heat, stirring occasionally, until temperature is 165°F, be sure not to stew for too long, you want them to retain their body. May also be microwaved on HIGH for 1-2 minutes, then stirred and heated for 1-2 minutes more if necessary.

GORGONZOLA CREAM:

Remove cream from plastic container and place in a pan over medium heat. Heat, stirring occasionally, until temperature is 165°F. May also be microwaved on HIGH for 1-2 minutes, then stirred and heated for 1-2 minutes more if necessary.

CRANBERRY ORANGE RELISH:

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

APPLE CRANBERRY COMPOTE:

Place apples in sauté pan over medium heat, stirring occasionally, for 3-5 minutes. May also be microwaved on HIGH for 2-3 minutes, then stirred and heated for 1-2 minutes more. Excellent served chilled or at room temperature.

PLATTERS

Keep all platters refrigerated at 41°F or less until ready to serve. Consume within 4 hours after removing from refrigerator.