

THANKSGIVING 2018 REHEATING 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 reaches 165°F.

ROASTED BUTTERNUT SQUASH SOUP

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

CARAMELIZED ONION TARTLETS

Best served at room temperature. Remove from refrigeration 45 minutes prior to serving. To Heat: Remove lid, place container on cookie sheet in 400°F oven and cook for approx. 5-6 minutes.

KOBE PIGS IN A BLANKET

Remove plastic lid from container. Place container in a 350°F oven for approx. 6-8 minutes, until pastry is golden brown and internal temperature reaches 165°F.

STUFFED MUSHROOMS

Remove plastic lid from container. Place container in a 350°F oven for approx. 6-8 minutes, until mushrooms are bubbling and browned and internal temperature reaches 165°F.

BEEF SHORT RIB & ROQUEFORT HAND PIE

Remove plastic lid from container. Place container in a 350°F oven for approx. 10-12 minutes, until pastry is golden brown 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 ready to serve. Place container with crab cakes in a 350°F oven for approx. 6-8 minutes, until golden brown and internal temperature reaches 165°F.

SPINACH & FETA POCKETS WITH YOGURT-CUCUMBER DIPPING SAUCE

Remove plastic lid from container. Remove container of yogurt-mint dipping sauce and refrigerate until ready to serve. Place container with spanakopita in a 350°F oven for approx. 6-8 minutes, until golden brown, crisp and internal temperature reaches 165°F.

ASPARAGUS ROLL UPS

Remove the lid and place the uncovered aluminum pan in a 375°F oven for approx. 7-10 minutes, until golden brown and the internal temperatures reaches 165°F.

SIDES

TRADITIONAL HERB STUFFING

OVEN: Remove plastic packaging and lid from container and replace with foil. Place container in a 350°F oven for approx. 35-45 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 approx. 3-4 minutes. Test and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

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

CORNBREAD STUFFING

OVEN: Remove plastic packaging and lid from container and replace with foil. Place in a 350°F oven for approx. 35-45 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 approx. 3-4 minutes. Test and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

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

CREAMY MASHED POTATOES

OVEN: Remove plastic wrap and lid from container and replace with foil. Place in a 350°F oven for approx. 35-45 minutes or 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 approx. 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

POTATO & GRUYERE GRATIN

OVEN: Remove plastic packaging and lid from container and replace with foil. Place in a 350°F oven for approx. 35-45 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 approx. 3-4 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

WHIPPED SWEET POTATOES

OVEN: Remove plastic wrap and lid from container and replace with foil. Place in a 350°F oven for approx. 35-45 minutes or 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 approx. 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

TWICE BAKED POTATOES

OVEN: Remove lid from container and replace with foil. Place potatoes in a 350°F oven for approx. 20-30 minutes, until internal temperature reaches 165°F. Uncover for last 5-10 minutes for a crisp top.

MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 2-3 minutes, check temperature and heat 1-3 more minutes, if necessary, until internal temperature reaches 165°F.

ROASTED SQUASH & PARSNIPS

OVEN: Remove plastic lid from container and replace with foil. Place squash & parsnips in a 350°F oven for approx. 20-30 minutes, until internal temperature reaches 165°F. Stir dish halfway through heating.

MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 2-3 minutes. Stir and continue heating 1-3 more minutes, if necessary, until internal temperature reaches 165°F.

CORN CASSEROLE

OVEN: Remove plastic packaging and lid from container and replace with foil. Place corn in a 350°F oven for approx. 30-40 minutes, until internal temperature reaches 165°F. Remove 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 approx. 3 minutes. Check temperature and continue heating 1-3 minutes more, if necessary, 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 approx. 30-40 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 approx. 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

HARICOT VERTS WITH ALMONDS

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

MICROWAVE: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

BRUSSELS SPROUTS

OVEN: Remove plastic lid from container. Place sprouts in a 350°F oven for approx. 15-20 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 approx. 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

PUMPKIN RISOTTO

OVEN: Keep foil lid on container. Place container in a 350°F oven for approx. 20-30 minutes, until risotto temperature reaches 165°F.

MICROWAVE: Place pumpkins in a microwave-safe container. Cover pumpkins with a damp paper towel and microwave on HIGH for approx. 2-3 minutes. Check temperature and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

PARMESAN CRUSTED CAULIFLOWER

OVEN: Remove plastic lid from container. Place cauliflower in a 350°F oven for approx. 20-30 minutes, until internal temperature reaches 165°F. Cover with foil if the cauliflower browns too quickly.

MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approx. 3-4 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

ENTRÉES

OVEN READY TURKEYS

Remove the vegetables from the plastic bag & place in the bottom of the roasting pan. Remove & discard the plastic packaging from the turkey. Place the turkey in the roasting pan, on top of the vegetables. Tuck the wings back, under the turkey's body. Brush/rub the skin with oil or butter. Sprinkle the skin and cavity with the contents of the seasoning pack. Remove the herbs from the plastic bag & place in the 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 turkey loosely with a tent of foil to prevent over-browning. Cooking will take approximately 15 to 20 minutes per pound (approx. 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 bag & place in the bottom of the roasting pan. Remove & discard the plastic packaging from the turkey. The plastic leg wrap can be left in place while heating. Place the turkey in the roasting pan on top of the vegetables. Remove the herbs from the plastic bag & place in the 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 during heating. Remove the foil for the last 10-15 minutes of heating to brown the skin. Heating will take approximately 10-12 minutes per pound (approx. 1¾ to 2½ hours). The turkey is done when the meat thermometer reaches 165°F in the deepest part of the thigh & 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.

PRE-COOKED ORGANIC TURKEYS

Remove the vegetables from the plastic bag; place the vegetables 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 herbs from the plastic bag; place the herbs in the 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 during heating. Remove the foil for the last 10-15 minutes of heating to brown the skin. Heating will take approximately 10-12 minutes per pound (approx. 2 to 3 hours). The turkey is done when the meat thermometer reaches 165°F in the deepest part of the thigh and 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.

ROASTED TURKEY BREASTS

Remove the turkey breast and pan from the plastic bag. If there is a container of extra glaze and/or gravy, remove and refrigerate. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Cover the pan tightly with foil. Place the container in a 350°F oven for approx. 60-75 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, if there is any extra glaze, rub 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 approx. 2-3 minutes, or microwave on HIGH for approx. 2-3 minutes until the temperature reaches 165°F.

GLAZED ABF DUROC SPIRAL HAM

Remove the ham and pan from the plastic bag. 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 approx. 1 to 1½ hours, until the internal temperature reaches 165°F. Baste the ham every 20-30 minutes during heating. Allow the ham to rest outside of the oven for 10 minutes before carving.

BUTTERNUT SQUASH LASAGNA

Spray a piece of parchment paper with cooking spray and lay on top of the lasagna sprayed side down, then cover with foil. Heat in a 350°F oven for approx. 40 minutes, remove foil and parchment, and cook for 5-15 minutes longer to lightly brown top and until temperature reaches 165°F.

VEGAN HAZELNUT CRANBERRY ROAST

For 1 portion: Remove plastic lid and replace with foil. For 4 portions: Leave in aluminum pan covered with foil lid, or transfer to baking dish and cover with foil. For both: Place into a 350°F oven for approximately 10 minutes, until heated through. Remove foil and return to oven for about 2-5 mins to crisp the pastry and until the 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 reaches 165°F.

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 approx. 3-5 minutes, until internal temperature reaches 165°F. Also 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.