

## CHRISTMAS & NEW YEARS 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 oven-safe 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.

#### **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.

#### **BEEF TENDERLOIN WITH GORGONZOLA**

Remove plastic lid from container. Place container in a 400°F oven for approximately 5-7 minutes, until golden brown, crisp and internal 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 approximately 5-6 minutes.

#### **MINI MARYLAND CRAB CAKES WITH CHIPOTLE-CAPER REMOULADE**

Remove plastic lid from container. Remove container of remoulade and refrigerate until you serve. Place container with crab cakes in a 350°F oven for approximately 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 approximately 5-7 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 approximately 5-7 minutes, until mushrooms are bubbling, browned and internal temperature reaches 165°F.

#### **SPINACH & FETA POCKETS**

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

#### **KALE & ROASTED VEGETABLE POTSTICKERS**

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

#### **PEKING DUCK SPRING ROLL**

Remove the lid and place container in a 350°F oven for approximately 5-7 minutes, until golden brown and the internal temperatures reaches 165°F.

#### **BELLA FLORA PUFF**

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

## **ASPARAGUS ROLL UPS**

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

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

## **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.

## **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.

## **TRUFFLED POTATOES WITH SAUTÉED MUSHROOMS**

**OVEN:** Remove plastic packaging and lid from container and replace with foil. Place container in 350°F oven for approximately 15-20 minutes until internal temperature reaches 165°F.

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

## **POTATO & GRUYÈRE GRATIN**

**OVEN:** Remove plastic packaging and lid from container and replace with foil. Place in a 350°F oven for approximately 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 approximately 3-4 minutes. Test and continue heating approximately 1-3 minutes more if necessary to internal temperature of 165°F.

## **CREAMED SPINACH**

**OVEN:** Remove plastic packaging and lid from container and replace with foil. Place spinach in a 350°F oven for approximately 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 approximately 3 minutes. Stir and continue heating approximately 1-3 minutes more, if necessary, to reach internal temperature of 165°F.

## **HARICOTS VERTS WITH ALMONDS & LEMON**

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

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

## **ROASTED MUSHROOM MEDLEY**

**OVEN:** Remove plastic lid. Place mushrooms in a 350°F oven for approximately 15-20 minutes, until internal temperature reaches 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 approximately 2 minutes. Stir and continue heating approximately 1-3 more minutes, if necessary, to reach an internal temperature of 165°F.

## **BRUSSELS SPROUTS WITH MAPLE BACON**

**OVEN (Best Results):** Remove plastic lid from container. Place sprouts in a 350°F oven for approximately 10-15 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 approximately 3 minutes, stirring every minute to ensure even heating. Stir and continue heating approximately 1-3 minutes more, if necessary, to an internal temperature of 165°F.

### **PARMESAN CRUSTED CAULIFLOWER**

**OVEN:** Remove plastic packaging and lid from container. Place cauliflower in a 350°- 400°F oven for 10-15 minutes, until internal temperature reaches 165°F and topping is crisp and golden.

**MICROWAVE:** Remove plastic lid and microwave on HIGH for 1-2 minutes. Gently stir and continue heating 1-2 minutes more to 165°F.

### **ROASTED CARROTS WITH ONION & ORANGE**

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

**MICROWAVE:** Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approximately 2 minutes. Stir and continue heating approximately 1-2 minutes more, if necessary, to an internal temperature of 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.

### **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.

### **ROASTED PRIME RIB WITH WILD MUSHROOM RAGOUT**

Remove the prime rib from the refrigerator and the cello bag 20 minutes prior to cooking to remove the chill. Remove the Horseradish Cream and keep in the refrigerator until ready to serve. Remove the mushroom ragout from foil pan and keep in the refrigerator until prime rib is out of the oven. Prime Rib: Pre-heat oven to 300°F. Cover prime rib in foil pan w/ a piece of foil and place in pre heated oven. Cook for approximately 1 hr., checking internal temperature w/ a stem thermometer after 45 minutes. For medium rare, the internal temperature should be 120°F (RECOMMENDED). Once the prime rib is cooked to your desired temperature, transfer the meat to a roasting rack to rest for 15 - 20 minutes before slicing. While the meat is resting, place the mushroom ragout in a sauce pan over medium heat, and heat until it reaches 165°F. To serve, slice meat to desired thickness, and serve with the horseradish cream and warmed mushroom ragout on the side.

### **BEEF TENDERLOIN WITH GORGONZOLA CREAM**

Remove from the refrigerator 20 minutes prior to cooking to remove the chill. Remove the container of cream from the foil pan and refrigerate until ready to serve. Place the tenderloin in the oven at 350°F for approximately 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 10 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 the meat has rested at room temperature, slice to desired thickness and serve with cream sauce on the side.

### **GLAZED DUROC SPIRAL HAM WITH APPLE CRANBERRY COMPOTE**

Remove the ham and pan from the plastic bag. Remove the container of apples and refrigerate until ready to serve. 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 approximately 1 to 1 ¾ 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. While the meat is resting, place the apples in a sauté pan over medium heat, stirring occasionally, for approximately 3-5 minutes, until they reach an internal temperature of 165°F.

### **GRILLED CITRUS GLAZED SALMON**

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

### **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.

### **RACK OF LAMB**

Remove lid from aluminum container. Place pan with lamb in 400 degree oven for 10-12 minutes until internal temperature reaches 120°F for medium rare.

## **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.

### **MUSHROOM RAGOUT**

Remove ragout from foil pan, and place in a pan over medium high heat. Heat, stirring occasionally, until temperature reaches 165°F.

*\*Be sure not to overheat, as you want the mushrooms retain their body.*

### **GORGONZOLA CREAM**

Remove cream from plastic container and place in a pan 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 3-5 minutes, until the internal temperature reaches 165°F. Excellent served chilled or at room temperature.

### **VEAL DEMI GLACE**

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

## **PLATTERS**

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

