

mitchel london's HOLIDAY HEATING INSTRUCTIONS ✪ **PRE-HEAT your oven!**

for STARTERS **let food come to room temperature before putting in oven if refrigerated**

hors d'oeuvres

Heat hors d'oeuvres in a 375° oven for 6-8 minutes. Serve crab cakes + pigs in blankets with room temperature **dip** alongside.

Top risotto coins with **shredded gruyère cheese** before warming.

Top mini potato latkes with **sour cream** or **house cured salmon** + **sour cream** after warming

baked brie en croute

Heat in a 350°-375° oven for 10-12 minutes. Serve with **peppered water crackers**.

purée of butternut squash soup

Heat in saucepan on stovetop, over med heat, stirring, until very hot. Top bowls with a dollop of **crème fraîche** + **pumpkin seeds**.

the MAIN COURSE **let food come to room temperature before putting in oven if refrigerated**

filet of beef tournedos with herbed compound butter—*sent rare*

Remove slices of **compound butter** from tournedos steaks + set aside.

Heat tournedos in a 400° oven, uncovered, 9-10 minutes for **medium rare**, turning over once after 5 minutes has elapsed

After removing from oven, top each steak with a slice of compound butter + return to oven for 20 seconds. Sprinkle with **sea salt**.

beef burgundy

Heat in a heavy pot on stovetop, over medium heat. Bring to a boil, then reduce heat + let simmer, uncovered, for 8-10 minutes.

Can also be heated in a 400° oven, loosely covered with foil, for 15-20 minutes, until hot + bubbling.

brisket of beef

Heat in a 400° oven, loosely covered with foil, for 15-20 minutes.

herb roasted turkey breast

Heat in a 400° oven for 10 minutes, uncovered. Serve with **hot gravy** (heated in saucepan on stovetop over low to medium heat, stirring, until very hot) + **stuffing** (heat in 400° oven for 15 minutes, loosely covered with foil).

citrus + pomegranate glazed roasted salmon

Heat in a 375° oven, for 7-9 minutes, uncovered. Serve with **tzatziki** on the side.

spiral cut baked glazed ham

Heat in a 375° oven for 15-20 minutes. Serve with **honey mustard** on the side.

on the SIDE **let food come to room temperature before putting in oven if refrigerated**

mashed potatoes

Heat in saucepan, on stovetop over low heat, stirring, adding a little milk if necessary. Or cover loosely + warm in microwave, pausing to stir in middle of heating time.

potatoes dauphinoise

Heat in a 375°-400° oven for 20-25 minutes, uncovered, until hot + bubbling.

potato latkes

Heat in a 375°-400° oven for 7-8 minutes, uncovered. If desired, serve with **applesauce** and/or **sour cream** on side.

lightly creamed spinach with nutmeg

Heat in a 375°-400° oven for 9-10 minutes, uncovered. Or cover loosely + warm in microwave, pausing to stir in middle of heating time.

pan roasted haricots verts *amandine*

Heat in a 375°-400° oven for 6-7 minutes, uncovered. Or transfer to a platter + warm VERY BRIEFLY in microwave, loosely covered.

grilled asparagus with parmesan

Heat in a 375°-400° oven for 9-10 minutes, uncovered, until parmesan is soft + melty.

roasted delicata squash with butter + sage

Heat in a 375°-400° oven for 9-10 minutes, uncovered.

for DESSERT **reduce oven temperature to 350°**

apple cranberry galette tart Lower oven temperature to 350°. Heat pie in 350° oven for 5 minutes.

tarte tatin Heat in a 350° oven for 7-9 minutes. Serve with **crème fraîche** on the side.

bûche de noel • **chocolate concorde cake** Serve chilled.