

# 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**.

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## the MAIN COURSE

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### 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.

**coming soon!**

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## on the SIDE

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### 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.

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## 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.