

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

for **STARTERS** **let food come to room temperature before heating, if refrigerated**

hors d'oeuvres

Heat hors d'oeuvres in a 375° oven for 6-8 minutes. Serve *crab cakes, coconut shrimp + pigs in blankets* with room temp **dip** alongside. Top *risotto coins* with **shredded gruyère cheese** before warming.

baked brie en croute

Heat in a 350°-375° oven for 10-12 minutes. Serve with **whole grain 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 heating, if refrigerated**

boneless shell steak roast with herbed compound butter—*sent very rare*

Bring roast to room temperature: remove from fridge 3 hours before putting in oven. Preheat oven to 425°.

Place roast on middle rack of a 425° oven **FAT SIDE UP**, uncovered, 20 minutes for **medium rare**.

After removing from oven, let rest for 5 minutes, then sprinkle with **sea salt** + slice into portions.

Top each portion of meat with a thin slice of **herb shallot compound butter**. Serve with **horseradish cream** on the side.

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. Top with warmed **carrot rounds**.

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, uncovered. Serve with **honey mustard + cranberry jalapeño salsa** on the side.

on the **SIDE** **let food come to room temperature before heating, 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°-425° oven for 20-25 minutes, uncovered, until hot + bubbling.

lightly creamed spinach with nutmeg

Heat in a 375°-425° oven for 8-10 minutes, uncovered. *Or cover loosely + warm in microwave, pausing to stir in middle of heating time.*

pan roasted haricots verts with shaved fennel + toasted almonds

Remove **shaved fennel on plastic sheet** from pan. Heat haricots verts in a 375°-425° oven for 8-10 minutes, uncovered. *Or cover loosely + warm in microwave, pausing to stir in middle of heating time.* After warming toss in **shaved fennel** + top with **toasted almonds**.

grilled asparagus with parmesan gremolata

Heat in a 375°-425° oven for 8-10 minutes, uncovered. After warming top with **parmesan gremolata**.

roasted delicata squash with butter + sage

Heat in a 375°-425° oven for 8-10 minutes, uncovered.

for **DESSERT** **reduce oven temperature to 350°; let tarts come to room temperature before heating, if refrigerated**

apple cranberry galette tart

Lower oven temperature to 350°. Heat in 3a 50° oven for 5 minutes.

tarte tatin

Lower oven temperature to 350°. Heat in a 350° oven for 7-9 minutes. Serve with chilled **crème fraîche** on the side.

bûche de noel • gâteau saint-honoré

Keep covered and refrigerated until 1 hour before serving.