

THANKSGIVING MENU REHEATING AND INGREDIENTS

- *please note everything is fully cooked – use care not to overheat/overcook*
- **allowing food to come to room temperature for 2-3 hours ahead of time will significantly shorten reheating times and help prevent overcooking**

MARYLAND CRAB SOUP – GF, Crab, onions, tomato, beef broth, chicken broth, cabbage, carrot, Worcestershire sauce, old bay, corn, peas, pepper flakes

BUTTERNUT SQUASH SOUP – GF – Butternut squash, coconut oil, shallots, garlic, cinnamon, coconut milk, vegetable broth, maple syrup, salt & pepper

REHEAT slowly over low heat in a saucepan. Be sure to stir occasionally to prevent sticking.

MINI CRAB CAKES/CRABCAKES– jumbo lump crabmeat, eggs, mayonnaise, onion, Worcestershire, old bay, panko **REHEAT** Bake uncovered @350 for 10-15 minutes for cooked, 17-20 minutes uncooked

SALMON SPREAD – salmon, old bay, honey, garlic, scallions, hot sauce **Serve cold**

SPINACH & ARTICHOKE DIP - spinach, artichokes, cream cheese, red pepper flakes, salt garlic, mozzarella cheese

CORN & GOAT CHEESE DIP – butter, onions, corn, salt, cayenne, jalapenos, goat cheese, heavy cream, **REHEAT UNCOVERED** these are packed in an oven safe container (remove plastic lid). Place in 350-degree oven tented with foil cook until warmed through approximately 15-20 minutes. Alternatively transfer to oven safe casserole and follow directions above.

COCKTAIL MEATBALLS – bbq sauce to include sugar, butter, garlic, onion, soy, tomato puree, apple cider vinegar, liquid smoke **REHEAT:** For smaller quantities sauté, in large skillet constantly stirring until warmed through. Larger quantities can be transferred to oven safe casserole and baked covered 375 degrees 15 to 20 minutes or until hot.

MASHED POTATOES – potatoes, butter, heavy cream, s&p **REHEAT** Transfer to oven safe casserole (optional: top with a bit of milk, cream, butter) cook covered 10-15 minutes or until warmed through. Stir halfway through to ensure even heating. For Pans – heat covered for 30-40 minutes.

HERB BREAD STUFFING – butter, bread crumbs and seasonings

CORNBREAD SAUSAGE STUFFING – chicken stock, EVOO, onion, celery, spicy sausage, garlic, walnuts, sage, rosemary, cornbread

REHEAT: Transfer to an oven safe casserole. (Optional Drizzle with melted butter) and bake covered at 375 degrees until heated through – approximately 20-30 minutes. Leave uncovered last 10 minutes for a crisp topping (watch for over browning and lay a piece of foil over top if need be. Tent with foil for a moister stuffing. For Pans – heat covered for 30-40 minutes (remove cover last 10 minutes)

BRUSSELS SPROUTS W/BUTTERNUT SQUASH – Brussel sprouts, butternut squash, oil, s&p

REHEAT: For smaller quantities sauté, in large skillet, with olive oil or butter constantly stirring until warmed through. For larger quantities spread out evenly on flat baking sheet and bake uncovered at 375 degrees for 15 to 20 minutes or until hot. Lay foil over top to prevent over crisping. For Pans – heat covered for 30-40 minutes (remove cover last 10 minutes)

GREEN BEANS W/CARMALIZED SHALLOTS – green beans, shallots, s&p, oil **REHEAT** For smaller quantities sauté, in large skillet, with olive oil or butter constantly stirring until warmed through. Larger quantities can be transferred to oven safe casserole and baked covered 375 degrees 15 to 20 minutes or until hot. For Pans – heat covered for 30-40 minutes (remove cover last 10 minutes)

WILD RICE PILAF, W/MUSHROOM & LEEKS – *wild rice, chicken stock, leeks, garlic, mushrooms, thyme, green onions, cranberries, butter, s&p.* **REHEAT** Transfer to an oven safe casserole, and bake covered at 375 degrees until heated through – approximately 20-30 minutes. Leave uncovered last 10 minutes for a crisp topping (watch for over browning and lay a piece of foil over top if need be.

SWEET POTATO CASSEROLE: *Sweet potatoes, sugar, salt, butter, milk, vanilla, brown sugar, flower pecans* **REHEAT** This comes packaged in oven safe container. Remove lid and bake uncovered at 375 degrees for 15 to 20 minutes or until heated throughout. Alternatively transfer to oven safe casserole follow same directions. Lay foil over top is becoming too crisp. For Pans – heat covered for 30-40 minutes (remove cover last 10 minutes)

TURKEY GRAVEY *dry white wine, flour, apple cider vinegar, soy sauce, fresh herbs, turkey drippings.* **REHEAT** warm slowly stirring frequently over low heat in saucepan. Or warm in slow cooker.

MAINS-

Whole Turkey or Turkey Breast (bone in or boneless)-

- *We think cooked turkeys should **NOT be reheated**. They are cooked to done and reheating can push them into overdone. We recommend carving and serving the turkey at room temperature and plating with hot gravy and sides. By the time everyone is served and seated nothing is really hot anyway.*
- The best way to reheat cooked turkey is to carve and place on oven-safe platter with a little hot water or chicken stock, cover with foil and bake (covered) at 350 for 15 minutes or so until warmed through.

Spiral Sliced Ham with Glaze-

- Carve ham and place on platter with a bit of hot water. Cover ham with foil and bake (covered) 15 minutes or until warmed through. Whilst ham is warming slowly heat glaze in a saucepan (stirring frequently), drizzle hot glaze over ham just before serving.

Cooked Tenderloin- Should NOT be reheated... serve at room temperature.

Seared Tenderloin-

- Allow tenderloin to come to room temperature (2-3 hours on counter)
- Place tenderloin uncovered preheated 375-degree oven.
- Roast uncovered at 375 degrees approximately 20 minutes then check temperature.
 - 120-125 = Rare to Mid Rare
 - 125-135 = Medium to Mid Well
 - 135+ = Well Done (have turkey instead!)