**CHRISTMAS 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\*\***

**TOMATO BASIL SOUP** – *GF, V, tomatoes, shallots, tomato paste, basil, dry sherry, brown sugar, coconut milk*

**OYSTER STEW** – *GF, oysters, leeks, carrots, celery, potatoes, garlic, white wine, milk, heavy crem, thyme, lemon zest, s&p*

**SEAFOOD CIOPPINO –** *olive oil, fennel, onion, shallots, salt, garlic, red pepper flakes, tomato paste, tomatoes, dry white wine, fish stock, bay leaf, MAY CONTAIN halibut, cod, rockfish, snapper, flounder, scallops, shrimp, king crab.*

**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.**

**CRAB & LOBSTER DIP:** crabmeat, lobster meat, garlic, salt, red pepper flakes, parmesan cheese, mayonnaise, sour cream, cream cheese, REHEAT: remove cover, bake at 375 for 10 minutes until hot and bubbly.

**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, breadcrumbs and seasonings*

**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)

**TWICE BAKED POTATO:** potato, sour cream, cream cheese, heavy cream, cheddar cheese, green onion REHEAT: at 350 for 15-20 minutes until hot.

**BUTTERNUT SQUASH W/QUIONOA & DRIED CRANBERRIES**: butternut squash, olive oil, quinoa, dried cranberries, onion, toasted almonds, scallions, Vinaigrette: olive oil, balsamic vinegar, honey, Dijon mustard, garlic, s&p

**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)

**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 GRAVY** *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.

**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!)

**SPIRAL SLICED HAM**

Spiral hams are fully cooked when picked up.

* They can be basted with hot glaze before carving at room temperature.
* To reheat in the oven low and slow is best. Budget 2-3 hours.
	+ Bring ham to room temp for at least one hour.
	+ Leave ham in foil pans provided and baste with included glaze.
	+ Wrap ham with foil to prevent any steam escaping.
	+ Place ham in 275-degree oven - check for doneness after one hour (may take up to two hours)
	+ Once Ham is heated through (140 degrees or thereabouts)
	+ Warm remaining glaze over low heat in skillet (or in microwave use small increments of time and watch carefully)
	+ Bast Ham with warm glaze before carving

**BEEF STROGANOFF**

Beef Stroganoff is fully cooked when picked up.

* Small quantities can be warmed in large nonstick skillet over low heat - stirring often to prevent scorching.
* Pans can be reheated in 350-degree oven.
	+ bring pan to room temperature for at least one hour.
	+ place pan in preheated 350-degree oven (covered) and bake 20-40 minutes or until hot.

**HERB CRUSTED RACK OF LAMB**

Lamb racks will be seared (raw) when picked up.

* Bring lamb to room temperature at least one hour prior to cooking.
* Place Lamb Racks in preheated 350-degree oven (not covered for crispness)
* Bake at 350 for approximately 20 minutes or until internal temperature of 130 degrees.
* Warm red wine sauce slowly in sauté pan

**LOBSTER TAILS**

Lobster Tails may be Raw or Cooked when picked up.

* To reheat bake at 350 10-15 minutes or until hot
* To Roast Raw Tails
	+ Preheat oven to 375 degrees.
	+ Bake uncovered for 15-20 minutes or until 120 degrees internal temperature.