

Reheating Instructions Thanksgiving 2020

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

When using your oven, use the convection feature if possible for more even heat distribution

For safety, all foods should be reheated to 165 degrees

Smaller quantities can be microwaved however we prefer the oven or skillet

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-

- As with the turkey, 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!)

STARTERS-

- **Soups-** Are best reheated slowly over low heat in a saucepan. Be sure to stir occasionally to prevent sticking.
- **Crab Cakes/Mini Crab Cakes-** Arrange single layer on a greased cookie sheet open roast at 375 degrees uncovered 15 to 20 minutes pour until heated through. May also be served at room temperature.
- **Stuffed Mushrooms-** Arrange single layer on a greased cookie sheet open roast at 375 degrees uncovered 15 to 20 minutes pour until heated through. May also be served at room temperature.

- **Warm Dips- (*Lobster-Crab, Spinach Artichoke, Corn & Goat Cheese*)**- 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**-Transfer to oven safe casserole, cook covered in 350-degree oven 15 to 20 minutes or until warmed through.

SIDES-

Traditional Mashed Potatoes- Transfer to oven safe casserole (optional top with a bit of milk, cream, butter) cook covered 20 to 30 minutes or until warmed through. Stir halfway through to ensure even heating.

Stuffing (*Traditional Bread and Sausage Cornbread*)- Transfer to an oven safe casserole. Drizzle with melted butter and bake uncovered at 375 degrees until heated through – approximately 20-30 minutes. Leave uncovered 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.

Brussels Sprouts with Butternut Squash- 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.

Sweet Potato Casserole with Pecan Praline- 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.

Herb Roasted Potatoes- For best results spread evenly on flat baking sheet, bake at 375 degrees uncovered or until hot. Optionally drizzle with olive oil or melted butter.

House made Turkey Gravy- warm slowly stirring frequently over low heat in saucepan. Or warm in slow cooker.

Green Beans with Caramelized Shallot- 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.

Balsamic Pearl Onions- 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.

Cocktail Meatballs- 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.