

CHRISTMAS MENU REHEATING AND INGREDIENTS

Please note everything is fully cooked – use care not to overheat/overcook

****Allow food to come to room temperature for 2-3 hours ahead of TIME**

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 cream, 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 SOUPS 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, and cream cheese. **REHEAT:** remove the cover, and 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 the plastic lid). Place in 350-degree oven tented with foil and cook until warmed through, approximately 15-20 minutes. Alternatively, transfer to oven-safe casserole and follow the directions above.

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

MASHED POTATOES – *potatoes, butter, heavy cream, s&p* **REHEAT** Transfer to the oven-safe casserole (optional: top with a bit of milk, cream, and butter) and cook covered for 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 for the last 10 minutes for a crisp topping (watch for browning and lay a piece of foil over the 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 a large skillet, constantly stirring until warmed through. Larger quantities bake covered at 375 degrees for 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, and flower pecans* **REHEAT** This comes packaged in a safe container. Remove the lid and bake uncovered at 375 degrees for 15 to 20 minutes or until heated throughout. Alternatively, transfer to oven-safe casserole following the same directions. Lay foil over the top if 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 a saucepan. Or warm in the 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*
- The best way to reheat cooked turkey is to carve and place on an oven-safe platter with a little hot water or chicken stock, cover it with foil, and bake (covered) at 350 for 15 minutes or so until warmed through.

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 the foil pans provided and baste with the included glaze.
 - Wrap the ham with foil to prevent any steam from 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 the remaining glaze over low heat in a skillet (or in the microwave use small increments of time and observe) and baste Ham with warm glaze before carving

BEEF STROGANOFF

Beef Stroganoff is fully cooked when picked up.

- Small quantities can be warmed in a large nonstick skillet over low heat - stirring often to prevent scorching.
- Pans can be reheated in a 350-degree oven.
 - Bring the 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 before cooking. Place Lamb Racks in a preheated 350-degree oven (not covered for crispness) bake at 350 for approximately 20 minutes or until an internal temperature of 130 degrees. Warm red wine sauce slowly in a sauté pan

LOBSTER TAILS

Lobster Tails may be Raw or Cooked when picked up. To reheat, bake at 350 for 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.