



Holiday Dinner



REHEATING INSTRUCTIONS

REHEATING NOTES

- Protect from freezing.
 - For faster warming times, remove foods from your refrigerator and rest at room temperature for up to 2 hours before warming.
 - Preheat oven before adding foods.
 - Check internal temperatures early.
 - If necessary, most dishes can be transferred to microwave containers.
 - Roasting conditions vary from oven to oven.
- Actual times are also affected by load size, starting temps, and how many times you open the oven door, so all cooking times are a suggested guideline only.
 - A reliable meat thermometer is required for good results, not included but available at Tony's.
 - Test your meat thermometer in boiling water and adjust if needed – water boils at 202°-203° in the Denver Metro area (212° at sea level, -2° per 1,000 feet above sea level).

OVEN ROAST OR CAJUN FRIED TURKEY

Fully cooked and inspected by the USDA to assure safety, note that brined bone-in birds will have some reddish bones and meat even after proper reheating; this is normal, do not cook past 180° internal.

1. Check the day before, if turkey is frozen, thaw in a sink of cool water, overnight if necessary.
2. Ovens and conditions vary, allow approx. 2-2.5 hours to warm and rest your turkey.
3. Remove plastic bag, place foil wrapped bird in a shallow pan breast side up in a preheated 375° oven. Heat to 165-180° internal; approximately 90-130 minutes. Start testing internal temperature with a reliable meat thermometer after 90 minutes, warming as desired to at least 165° in the deepest part of the thigh – rest 15 minutes before carving. For more browning, remove foil about 15 minutes before the bird is done.

BONELESS SLICED TURKEY BREAST

Ready to serve cold, at cool room temperature or warmed. To warm, unwrap and place in a shallow pan with ½ cup of water or stock. Cover and warm in a 325- 350° oven to 140° internal, leave covered until ready to slice and serve. Estimated warming time is about 60-80 minutes. Check temperatures early, overheating will dry out the meat

SAGE DRESSING

Place covered dressing pan in oven (325-375°) and roast to 160-165° (about 45-60 minutes). Keep covered and warm, when ready to serve transfer to a preheated bowl. For a crusty finish, remove cover after 30 minutes, dot generously with butter or mist well with oil and continue to roast uncovered at 375° with the convection fan on. For moister stuffing, splash generously with hot Tony's Turkey stock just before serving.

PRALINE SWEET & MASHED POTATOES

Preheat oven to 325-350°. Locate and remove the plastic cup of pralines (inside sweet potatoes) and set aside. Place covered potato pans in oven and warm to at least 165°, about 45-60 minutes, stirring 1-2 times and scraping sides of pan, cover and when ready to serve, transfer to a warmed serving bowl. Sprinkle the pralines over the sweet potatoes and serve immediately. If necessary, potatoes can also be heated in a microwave safe container or a double boiler, stir and rest often.

GREEN BEANS AMANDINE

Roast covered until steaming hot (165°), about 35-45 minutes, toss well to distribute ingredients. Cover, keep warm and when ready to serve, transfer to a warmed serving bowl, toss again and serve immediately. Can also be microwaved. Long hold times or overheating will cause soggy beans or graying color.

TURKEY GRAVY

Drop bags into boiling water and boil until steaming hot, 165°, check temperatures by wrapping bag around your thermometer probe. Transfer to a pre-warmed serving bowl. Can also be warmed out of the bag in a saucepan or microwave, whisk regularly.

DINNER ROLLS

Heat on a sheet pan or wrapped in foil, about 5-8 minutes in a moderate oven. Microwave not recommended.

DESSERTS

Pumpkin, Sweet Potato, Pecan, Pumpkin Cheesecake or Reese's Peanut Butter Cup Pie
Serve cold or cool room temperature.

Apple Pie or Apple Crisp

Warm in a 325° oven for about 20-40 minutes, tent with foil if you want less browning. Your Apple Crisp is pre-sliced.



INGREDIENTS & ALLERGEN INFO

MASHED POTATOES

Potato, cream, butter, salt, pepper. Allergens: Milk

TWICE BAKED POTATOES

Potato, ricotta, sour cream, cheddar, butter, salt, pepper.
Allergens: milk.

PRALINE SWEET POTATOES

Sweet potatoes, brown sugar, egg, cream, vanilla, seasonings, flour, pecans. Allergens: Milk, Egg, Tree Nuts (pecans).

GREEN BEAN AMANDINE

(Holiday Meal Version made with butter): Green Beans, Butter, Almonds, Bacon, Lemon, Salt, Pepper, White Wine, Parsley, Shallot, Garlic. Allergens: Milk, Tree Nuts (almonds).

DINNER ROLLS

Flour, Water, Sugar, Eggs, Vegetable Oil, Vegetable Shortening, Salt, Dry Red Yeast, Enzymes, Honey, Ascorbic Acid, Enriched wheat Flour. Allergens: Wheat, Eggs, Soy.

STUFFING

Enriched Flour, Celery, Carrots, Onion, Butter, Canola and/or Sunflower oil, Whole wheat flour, wheat gluten, spices, honey, calcium peroxide, calcium sulfate, honey, milk, yeast extract, citric acid. Allergens: Wheat, Soy, Milk.

BRANDIED CRANBERRIES

Cranberries, Sugar, Orange Juice, Pecans, Brandy, Kosher Salt. Allergens: Tree Nuts (pecans)

HORSERADISH CREAM SAUCE

Sour cream, prepared horseradish, parsley, sugar, salt, pepper, Worcestershire sauce. Allergens: Milk, fish.

GF TURKEY GRAVY

Water, Turkey and Chicken Stock, Butter, Wine, Seasoning, Yeast extract, Modified starch, Corn starch, Rice flour, Potato starch, Potato flour, Sorghum flour, Arrowroot, Citric Acid, Thiamine, Guar gum, Potassium sorbate, Maltodextrin, Sorbic Acid. Allergens: Milk, soy

BEEF RED WINE GRAVY

No gluten ingredients: Water, Beef stock, vegetable stock, chicken stock butter, red wine, seasoning, yeast extract, modified starch, corn starch, rice flour, potato starch, potato flour, sorghum flour, arrowroot, garlic, tomato, rice concentrate, corn oil, citric acid, thiamine, guar gum, potassium sorbate, maltodextrin, Sorbic Acid. Allergens: Milk

COUNTRY GRAVY

No gluten ingredients: Water, Modified Food Starch, Cream Replacer, Butter, Turkey base, vegetarian chicken base, Wine, Seasonings.

CAESAR SALAD

Romaine, tomatoes, Parmesan cheese, croutons, Caesar Dressing (soybean oil, water, Parmesan and Romano cheese, distilled vinegar, egg yolks, garlic, MSG onion, lemon, buttermilk, spices, anchovy, phosphoric acid, xanthan gum, sodium benzoate, propylene glycol alginate, caramel color, defatted soy flour, parsley, natural and artificial flavors). Allergens: Eggs, fish, milk, soy, wheat

BONELESS PRIME RIB OF BEEF

Beef, vegetable oil, seasonings.

BONELESS TENDERLOIN OF BEEF

Beef, vegetable oil, seasonings.

TURKEY BREAST

Turkey breast, turkey broth and 2% or less of: Salt, Sugar, Carrageenan (from seaweed). Coated with sugar, spices, dehydrated garlic, salt, paprika.

HAM

Pork, honey, water, salt, sodium phosphate, sodium erythorbate, Maple Syrup, sodium nitrite.

CAJUN TURKEY

Turkey, margarine, water, seasonings, onion, carrot, celery, spices, carrageenan, xanthan, sodium nitrite, corn syrup solids, garlic, soy sauce, sugar, maltodextrin, monosodium glutamate, malic acid, citric acid, tomato, butter flavor. Detailed list on turkey package. Allergens: Milk, Soy, Wheat, Peanuts

SWEET POTATO PIE

Southwest Potatoes, water, sugar, flour, veg oil, margarine, water, salt, mono and diglycerides, annatto, calcium disodium EDTA, artificial flavor, Vitamin A, skim milk, eggs, corn starch, corn syrup, salt, carrageenan, natural and artificial flavor, dextrose. Allergens: Wheat, milk, eggs, soy.

PUMPKIN PIE

Pumpkin, wheat, corn syrup, flour, skim milk, eggs, vegetable oil, sugar, corn starch, salt, spices, carrageenan, sodium phosphate, dextrin, dextrose, natural flavor. Allergens: Wheat, eggs, soy, milk.

PECAN PIE

Corn syrup, flour, eggs, sugar, pecans, vegetable oil, margarine, water, salt, mono and diglycerides, annatto, calcium disodium EDTA, natural and artificial flavor, water, corn syrup, carrageenan. Allergens: Eggs, Wheat, Soy, Tree Nuts

APPLE PIE

Apples, flour, vegetable oil, sugar, water, Butter, cornstarch, salt, grape, cinnamon, lemon. Allergens: Wheat, Milk, Soy

SOUTHERN APPLE CRISP

Filling (Apple, sugar, flour, lemon, salt, cinnamon.) Topping (pastry rounds, butter.) Allergens: Wheat, milk, may contain soy.

PUMPKIN CHEESECAKE

Pumpkin filling (cream cheese, sugar, pumpkin, egg, evaporated milk, heavy cream, cake flour, lemon juice, cinnamon, ginger, cloves, vanilla, salt). Crust (Graham crackers crumbs, butter, brown sugar.) Allergens: Milk, egg, wheat, may contain soy.

GF REESE'S PEANUT BUTTER PIE

Reese's Filling (Buttercream, chunky peanut butter, cream cheese, powdered sugar, margarine, Reese's Peanut Butter cups. Crust: Gluten free biscotti, butter, brown sugar, cocoa. Allergens: Milk, Soy, Peanuts