

# Reheating Instructions

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## GENERAL REHEATING NOTES

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1. Keep all foods refrigerated until ready to heat.
2. Always preheat oven and check internal temperatures early.
3. Convection fans will shorten cooking times and increase browning.

## IMPORTANT REHEATING FACTS

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- Reheating Multiple menu items all at once can result in longer heating times. Adjust Accordingly.
- All cooking times are a suggested guideline only.
- Roasting conditions vary from oven to oven.
- Actual times are affected by individual oven characteristics, how much is in your oven, starting temps and how many times you open the oven door.
- A reliable digital meat thermometer is suggested.

## ABOUT FULLY COOKED TURKEYS

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- Check turkey the day before, if partially frozen, finish thawing wrapped bird in a sink of cool water.
- Allow at least 2 hours for heating.
- 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 overcook.

## Reheating Turkeys

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For best results let turkey sit at room temperature for 1-2 hours before reheating.

### **TONY'S** OVEN ROASTED & CAJUN TURKEYS

*Meats & Market*

Preheat oven to 375°. Remove plastic wrap but not the foil. Place the turkey breast side up in a shallow pan and heat to taste; 165° internal is suggested. Warming times will vary so start monitoring internal temperatures after about 60 minutes. For more browning, remove foil when turkey is almost done and use convection fan. Remove from oven, tent with foil and a towel and rest for 15-20 minutes before carving.

OVEN ROAST TURKEY ALLERGENS: NONE

CAJUN TURKEY ALLERGENS: MILK, SOY, WHEAT, PEANUTS

### **DIESTEL** WHOLE TURKEYS

FAMILY RANCH

Preheat oven to 325°. Remove the plastic wrap. Place the turkey breast side up in a shallow pan and heat to taste; 165° internal is suggested. Warming times will vary so monitor internal temperatures after about 60 minutes. For less browning, cover with foil for all or part of the cooking time. For more browning use convection fan. Remove from oven, tent with foil and a towel and rest for 15-20 minutes before carving.

ALLERGENS: NONE.

### BONELESS TURKEY BREAST

Fully cooked whole muscle turkey breast, ready to serve or heat to taste. To heat, unwrap and place in a shallow pan with ½ cup of liquid. Cover and heat in a 325-350° oven to taste, 140° internal suggested. Leave covered until ready to slice and serve. Estimated warming time is about 60-80 minutes. Check temps early, overheating will dry and toughen.

ALLERGENS: NONE

# Reheating Side Dishes

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## SAGE DRESSING

Place covered pan in 325–375° oven and warm to steaming hot, 165°, about 45–60 minutes. Remove from oven and cover with a towel until ready to serve in a warmed bowl. For a crusty finish, remove cover after 30 minutes, dot generously with butter or oil mist and continue to roast at 375° with convection fan on, or brown under broiler. For moister stuffing, splash generously with hot stock just before serving.

ALLERGENS: WHEAT, SOY, MILK.

## PRALINE SWEET & MASHED POTATOES

Uncover, remove the cup of pralines and replace lid. Warm at 325–375° until steaming hot, 165°, about 45–60 minutes, scraping inside of pan 1–2 times with a spatula. Remove from oven and cover with a towel until ready to serve in a warmed bowl. Sprinkle with pralines and serve immediately. Can also be heated in a double boiler or a microwave safe container.

PRALINE POTATO ALLERGENS: MILK & EGG

PRALINE ALLERGENS: NUTS (PECANS), EGG

MASHED POTATO ALLERGENS: MILK

## GREEN BEANS AMANDINE

Roast at 325–375° covered until steaming hot, 165°, about 35–45 minutes – tossing once halfway through heating. Remove from oven and cover with a towel until ready to serve in a warmed bowl. Can also be microwaved. Overheating or long hold times will cause soggy beans and/or graying color.

ALLERGENS: ALMONDS, MILK

## TURKEY GRAVY

Heat bag in boiling water until steaming hot, 165°. Can also be removed from the bag and warmed in microwave or saucepan, stirring often.

ALLERGENS: MILK, SOY

## BRIOCHE ROLLS

Keep frozen or at room temperature. Heat uncovered or foil-wrapped in oven to taste.

ALLERGENS: EGGS, SOY, WHEAT

## BRANDIED CRANBERRIES W/ PECANS

Serve at room temperature.

ALLERGENS: NUTS (PECANS)

# Desserts

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## APPLE PIE

Serve at room temperature or warm in a 325° oven to taste, about 25–40 minutes, tent with foil if you want less browning.

ALLERGENS: WHEAT, EGG, MILK (BUTTER)

## PUMPKIN & PECAN PIES

Serve cold or at room temp.

PECAN PIE ALLERGENS: EGGS, PECANS, WHEAT.

PUMPKIN PIE ALLERGENS: EGGS, MILK, WHEAT.

## NEED MORE SIDES?

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All holiday sides listed on the menu will be available in our deli chef's case for purchase the week leading up to Thanksgiving!