

# HOLIDAY DINNER

## REHEATING INSTRUCTIONS & ALLERGEN INFO

### About Fully Cooked Turkeys

1. Check turkey the day before, if partially frozen, finish thawing wrapped bird in a sink of cool water.
2. Allow at least 2 hours for heating.
3. 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**.

### General Reheating Notes

1. Keep all foods refrigerated until ready to heat.
2. For faster warming, rest foods at room temperature 1 to 2 hours before warming.
3. Always preheat oven and check internal temperatures early.
4. Convection fans will shorten cooking times and increase browning.

### Important Reheating Facts

- 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.

## Reheating Instructions

### BONELESS PRIME RIBEYE & BEEF TENDERLOIN ROASTS

Unwrap and rest at room temperature for 1–2 hours. Preheat oven to 325°. Place on a shallow roasting pan (rack optional). **For Prime Ribeye:** Warm for 35 minutes, rotate and begin to monitor internal temperatures. Total estimated warming time approximately 45–75 minutes. **For Tenderloin:** Warm for 25 minutes, rotate roast and begin to monitor internal temperatures. Estimated warming time is approximately 30–45 minutes. Remove at desired internal temperature. Your time may vary. Check temperatures in various spots in the center of roast early and often. The more the roast cooks the faster the internal temperature will rise. For rare, 100–110°. For medium–rare to medium, 110–125°. For medium to medium–well 125–145°. Cover and rest for 15–20 minutes before slicing.

ALLERGENS: NONE

### OVEN ROASTED & CAJUN TURKEYS

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

### SPIRAL SLICED APPLEWOOD SMOKED BONELESS HAM

To warm, place unwrapped ham in a shallow pan with cut surface face down. Add ½ cup water to pan. Optional, coat with ham glaze if desired. Tent ham with foil, sealing edges tightly to pan. Warm in a preheated 325° conventional oven to 140° internal, about 45–60 minutes, warming times will vary with conditions. Rest covered for 5 minutes until ready to serve.

ALLERGENS: NONE

### BONE-IN SPIRAL HAM

Serve cold, at room temperature, or warm. To heat, start with 1 cup of water in a shallow pan and refill water as needed during cooking, taking care not to let the pan run dry. You may need an additional 3–4 cups of water during cooking, 1 cup at a time. Cover and Warm in a 275 degree oven until an internal temperature of 140 degrees is reached. About 10–12 minutes per pound. Can be uncovered and glazed near the end of cooking time.

ALLERGENS: NONE

### HOMESTYLE 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

### BORDELAISE SAUCE & BEEF AU JUS

Heat on stovetop or microwave until steaming hot (165°).

BORDELAISE ALLERGENS: SOY, WHEAT

BEEF AU JUS ALLERGENS: SOY

### BRANDIED CRANBERRIES W/ PECANS OR HORSERADISH CREAM

Serve cold or at room temperature.

BRANDIED CRANBERRIES W/ PECANS ALLERGENS: TREE NUTS (PECANS)

HORSERADISH CREAM SAUCE ALLERGENS: MILK, FISH

### GREEN BEANS AMANDINE

Roast 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

### MASHED POTATOES & PRALINE SWEET POTATOES

**Uncover, remove the cup of pralines and replace lid.** Warm at 325–350° 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

### SAGE STUFFING

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

### BRIOCHE ROLLS

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

ALLERGENS: EGGS, SOY, WHEAT

### APPLE PIE

Warm in a 325° oven to taste, about 25–40 minutes, tent with foil if you want less browning.

ALLERGENS: WHEAT, MILK, EGG

### PUMPKIN & PECAN PIES

Serve cold or at room temp.

ALLERGENS: PECAN; EGGS, PECANS, WHEAT. PUMPKIN: EGGS, MILK, WHEAT