

STEP-BY-STEP REHEATING INSTRUCTIONS

REHEAT ALL ITEMS TO INTERNAL TEMPERATURE OF 165°F

TURKEYS: WHOLE ORGANIC, SMOKED & ROASTED TURKEY

1. Preheat oven to 350°F.
2. Remove Turkey from refrigerator and remove plastic wrapping - allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40°F.
3. In the bottom of a roasting pan pour one cup of stock (recommended chicken stock) or water.
4. Place Turkey on a wire rack in roasting pan or create a rack by placing turkey on a 2"- 3" layer of rough chopped carrots, celery, parsnips, onion and/or leeks.
5. Cover pan tightly with foil and bake for 1 ½ - 2 hours.
6. Increase oven temperature to 375°F. Remove foil and baste turkey with a baster or use a heat resistant brush. Baste every 10-15 minutes until the internal temperature of the thickest part of the turkey reaches 165°F.
7. Check internal temperature - Check the temperature in the innermost part of the thigh and wing and the thickest part of the breast - make sure it has reached 165°F.
8. Allow Turkey to rest for 15-20 minutes before carving.

FOR LARGER TURKEYS

1. Add an additional 10 minutes (covered) cooking time for every pound over 12 pounds [example: for a 15 pound turkey covered cooking time 2-3 hours plus 15 minutes uncovered cooking time].
2. Allow Turkey to rest for 15-20 minutes before carving.

ROASTED BONELESS TURKEY BREAST

1. Preheat oven to 350°F.
2. Remove Turkey Breast from refrigerator and allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40°F.
3. In the bottom of a roasting pan pour one cup of stock (recommended chicken stock) or water.
4. Cover tightly with foil and warm for approximately 10 minutes per pound.

ROASTED PRIME RIB 3 POUNDS/2 BONE-IN RIBS

1. Preheat oven to 350°F.
2. Remove Rib from refrigerator and allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40°F.
3. Remove any packaging and place rib on rack in a roasting pan or create a rack by placing rib on a 2"- 3" layer of rough chopped carrots, celery, parsnips, onion and/or leeks.
4. Cover with foil and heat for approx. 30 minutes. Begin taking temp every 15 minutes until desired temperature is reached.
5. Allow rib to rest for 15 -20 minutes before slicing.

ROASTED ATLANTIC SALMON WITH DILL SAUCE

1. Preheat oven to 350°F.
2. Remove the Salmon from the refrigerator 30 minutes before cooking. Starting temperature to begin cooking should be between 35-40°F.
3. Remove any packaging and place in a baking dish - we suggest adding 1/4 cup white wine, 1/4 cup fish stock and 3 tablespoons of melted unsalted butter.
4. Cover with foil and bake for 10 -15 minutes.

HAZELNUT CRANBERRY FIELD ROAST EN CROUTE

1. Preheat oven to 400°F.
2. Remove any packaging and place roast in sheet pan, lightly covered with foil.
3. Place in the center of the oven & bake for 30 minutes.
4. Remove foil, continue baking until internal temperature 165°F and the puff pastry is golden brown, about 15 minutes.
5. Remove from oven, let rest for 15 minutes, cut into slices and serve.

UNCURED NATURAL SPIRAL HAM

1. All hams are fully cooked and can be served at room temperature.
2. To heat, preheat oven to 350°F.
3. In the bottom of a roasting pan pour one cup of stock (recommended vegetable stock) or water.
4. Remove packaging and place ham in roasting pan and cover tightly with foil.
5. Heat for approximately 5-8 minutes per pound.

LASAGNA

1. Take out of fridge and let it sit at room temperature for about one hour.
2. Pre-heat oven at 350°F.
3. Prior to place in oven, remove plastic lid and cover with aluminum foil.
4. Place in the oven and heat it up for 1 hour and 40 minutes, or until internal temperature reaches 165°F.
5. When done, remove lasagna from oven using oven mitts, and carefully remove aluminum foil prior to serving.

AIRLINE TURKEY BREAST W/ BOURBON GLAZE

1. Preheat oven to 350°F.
2. Remove Turkey breast from refrigerator and allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40°F.
3. Bake for 8-10 minutes per lb. Approximate cooking time: 25-5 minutes based on weight.
4. Check the temperature in the innermost part of the thickest part of the breast. Make sure it has reached 165°F internal temperature.

ALL STUFFINGS

1. Preheat oven to 350°F. Remove all packaging and place stuffing in a oven-safe baking dish.
2. For a moister stuffing, place stuffing in a baking dish and cover with foil.
3. Bake for 20-30 minutes, or until steaming.
4. For a stuffing with a crispy, golden crust- remove the foil half way through the cooking process and bake for the remaining time uncovered.
5. If you are reheating more than 3 pounds of stuffing at a time, cook time will be closer to 30-45 minutes.

POTATOES AU GRATIN

1. Preheat oven to 350°F.
2. Place Potatoes Au Gratin in a baking dish and cover tightly with foil.
3. Bake for 15-20 minutes covered.
4. Remove foil and bake for an additional 5-10 minutes or until golden brown.

MACARONI & CHEESE

1. Preheat oven to 350°F.
2. Remove all packaging and place in a baking dish and cover tightly with foil.
3. Bake for 20-30 minutes covered.

MASHED POTATOES & VEGAN MASHED POTATOES

1. Preheat oven to 350°F.
2. Remove all packaging and place Mashed Potatoes or Vegan Mashed Potatoes into a baking dish and cover tightly with foil.
3. Heat for 20 minutes.
4. To warm them on the stove top, place in a pot and stir frequently over low heat, adding more milk and/or butter to your liking.

MAPLE GLAZED CARROTS

1. Remove all packaging and place in a sauce pan over low heat, warm the carrots until they reach 165°F.
2. Stir gently and frequently.

GREEN BEANS W/ ONIONS, RED PEPPER & MUSHROOMS

1. Preheat oven to 350°F.
2. Remove all packaging and place Green Beans in a baking dish and cover tightly with foil.
3. Bake in oven for 20-30 minutes.

CANDIED YAMS W/ CARAMELIZED PECANS

1. Preheat oven to 350°F.
2. Remove all packaging and place yams in a baking dish and cover tightly with foil.
3. Bake in oven for 20-30 minutes. Bake until internal temperature of yams are 165°F.

BUTTERNUT SQUASH RISOTTO

1. Preheat oven to 350°F.
2. Spray a baking dish with non-stick spray, add risotto and cover tightly with foil.
3. We suggest stove top method over medium heat. Hydrate with a quarter cup of vegetable or chicken stock. Stir until temperature reaches 165°F.

BRUSSELS SPROUTS W/ FIG GLAZE

1. Preheat oven to 350°F.
2. Remove plastic lid, cover in foil
3. Heat for 10-15 minutes.
4. Remove foil cover and place in oven to allow caramelization for additional 5 minutes.

TURKEY GRAVY, VEGAN GRAVY & PRIME RIB AU JUS

1. Pour item into a heavy sauce pan.
2. Bring to a slow boil.
3. Turn down heat and simmer for 3-5 minutes, stirring occasionally.
4. To microwave, place in a microwave safe bowl for 2 minutes, stir and continue to cook for an additional 2 minutes.

BRUSSELS SPROUTS AU GRATIN W/ APPLEWOOD SMOKED BACON

1. Preheat oven to 350°F.
2. Remove plastic lid - Bake in a foil covered dish for 20 minutes.
3. Remove foil and allow top to brown for 5 minutes.

CORNBREAD LOAF

1. Fully baked, to warm place in 350°F oven for 5-10 minutes.

POTATO LEEK SOUP

1. Pour soup into pan on stop top.
2. Re-warm over medium heat until simmering. Internal temperature should be 165°F.

APPLE PIE & BUTTERFLAKE ROLLS

1. Best served at room temperature.
2. To warm - place in 350°F oven for 5-10 minutes.

ITEMS WITH NO RE-HEATING REQUIRED, SERVE AT ROOM TEMPERATURE:

Cranberry Relish, Pumpkin Pie & Pecan pie,
Apple Pie, Chocolate Peppermint Cake,
Apple Spice Cake, Pumpkin Cranberry Cake

SERVE CHILLED:

Vegan Pumpkin Pie

LAZY ACRES
natural market

(All side dishes should be room
temperature when ready to reheat)