STEP-BY-STEP REHEATING INSTRUCTIONS

REHEAT ALL ITEMS TO INTERNAL TEMPERATURE OF 165°F

FULLY-COOKED WHOLE TURKEYS (ORGANIC, SMOKED & ROASTED)

1. Preheat oven to 350°F.
2. Remove turkey from refrigerator, remove plastic wrapping, and allow to sit at room temperature for one hour. Starting temperature of the turkey should be between 35°F - 40°F when you begin cooking.
3. In the bottom of a roasting pan, pour one cup of stock (we recommend 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 your pan tightly with foil and place in your pre-heated oven.
6. After 1 1/2-2 hours, increase oven temperature to 375°F and remove the foil.
7. Once you remove the foil, baste turkey with a baster or use a heat resistant brush using the pan drippings every 10-15 minutes. Continue to baste until the internal temperature of the thickest part of the turkey thigh and breast reaches 165°F.
8. Remove from the oven and allow turkey to rest for 10-15 minutes before carving.

FOR LARGER TURKEYS (12 LBS OR MORE):

1. Follow the steps above, but add an additional 10 minutes of covered cooking time for every pound over 12 pounds (For example: for a 15 pound turkey, cook covered for 2-2 1/2 hours before removing foil and beginning to baste every 10-15 minutes).

ROASTED BONELESS TURKEY BREAST

1. Preheat oven to 350°F.
2. Remove turkey breast from refrigerator, remove plastic wrapping, and allow to sit at room temperature for one hour. Starting temperature of the turkey breast should be between 35°F - 40°F when you begin cooking.
3. Bake for 8-10 minutes per lb. Approximate cooking time: 25-45 minutes based on weight.
4. Check the temperature in the innermost part of the thickest part of the breast.
5. Cook until the internal temperature reaches 165°F.

ROASTED PRIME RIB

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 degrees.
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 approximately 60-80 minutes (for a 6-7 pound rack) For every additional pound, add 8 minutes cooking time.
5. Cook until the internal temperature reaches 165°F.
6. Remove from the oven and allow prime rib to rest for 8-12 minutes before slicing.

ROASTED ATLANTIC SALMON *with* DILL SAUCE

1. Preheat oven to 350°F.
2. Remove salmon from the refrigerator 15-20 minutes before cooking. Starting temperature to begin cooking should be between 35-40 degrees.
3. Remove any packaging and place in a baking dish. We suggest adding 1/4 cup fish stock and 3 tablespoons of melted unsalted butter.
4. Cover with foil and bake for 10-15 minutes.
5. To reheat the dill sauce, follow the instructions on the following page.

VEGAN WELLINGTON

1. Preheat oven to 350°F.
2. Remove any packaging and place roast on a sheet pan, lightly covered with foil.
3. Place in the center of the oven & bake for 35 minutes.
4. Remove foil, continue baking until internal temperature reaches 165°F and the puff pastry is golden brown, about 15 minutes.
5. Remove from the oven and allow roast to rest for 15 minutes before cutting into slices & serving.

NORTH COUNTRY 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 (we recommend 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.
6. Remove from the oven, slice & serve.

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 placing in the 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. Remove foil for the last 10-15 minutes to allow the cheese to brown.
6. Remove from the oven and allow to rest for 10 minutes before cutting into slices & serving.

AIRLINE TURKEY BREAST *with* 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 of the turkey breast should be between 35°F - 40°F when you begin cooking.
3. Bake for 8-10 minutes per lb. Approximate cooking time: 25-50 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.

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ALL STUFFINGS

1. Preheat oven to 350°F.
2. Remove from packaging and transfer stuffing in a oven-safe baking dish. If you like a moister stuffing, cover with foil before putting in oven.
3. Bake for 20-30 minutes, or until steaming. (If you are reheating more than 3 pounds of stuffing at a time, note that cook time will be closer to 30-45 minutes.) For a stuffing with a crispy, golden crust- remove the foil half way through the cooking process and bake for the remaining time unc aovered.
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.

POTATOES AU GRATIN & GREEN BEAN CASSEROLE

1. Preheat oven to 350°F.
2. Remove from packaging, transfer to a oven-safe 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.

MASHED POTATOES & VEGAN MASHED POTATOES

1. Preheat oven to 350°F.
2. Remove from packaging, transfer to a oven-safe 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.

CANDIED YAMS *with* WALNUTS

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

MAPLE GLAZED CARROTS

1. Remove all packaging and place in a saucepan over low heat.
2. Stir gently and frequently for 8-10 minutes until the carrots are warm.

MACARONI *and* CHEESE

1. Preheat oven to 350°F.
2. Remove from packaging, transfer to a oven-safe baking dish and cover tightly with foil.
3. Bake for 20-30 minutes covered.

CREAMED CORN

1. Preheat oven to 350°F.
2. Remove from packaging, transfer to a oven-safe baking dish and cover tightly with foil.
3. Bake in oven for 10-20 minutes.

CREAMED SPINACH

1. Preheat oven to 350°F.
2. Remove plastic lid and cover in foil.
3. Bake in oven for 10-20 minutes.

BRUSSELS SPROUTS *with* BACON *and* 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.

BUTTERNUT SQUASH RISOTTO

1. Over medium heat, add the risotto and 1/4 cup of vegetable or chicken stock.
2. Stir until heated through to a temperature of 165°F.

GREEN BEANS ALMONDINE

1. Preheat oven to 350°F.
2. Remove from packaging, transfer to a oven-safe baking dish and cover tightly with foil.
3. Bake in oven for 10-15 minutes.

TURKEY GRAVY, VEGAN GRAVY, PRIME RIB AU JUS & DILL SAUCE

1. Pour sauce 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.

CORNBREAD LOAF & BUTTERFLAKE ROLLS

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

POTATO LEEK SOUP

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

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

Cranberry Relish, Cranberry Chutney, Pumpkin Pie & Pecan Pie, Apple Pie, Chocolate Peppermint Cake, Apple Spice Cake, Pumpkin Cranberry Cake, Pumpkin Snickerdoodle Delight

SERVE CHILLED:

Vegan Pumpkin Pie

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

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