



# Holiday 2020

## REHEATING INSTRUCTIONS

All items are fully cooked. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type, accuracy of oven temperature, container size, type and quantity of food, and/or other variables.

### Entrées

*All entrées are fully cooked and should be removed from packaging and transferred to an oven-safe baking dish or roasting pan before reheating in the oven.*

#### Roasted Whole Turkey

Preheat oven to 350°F. Remove turkey from packaging (leaving oven-safe nylon truss on turkey legs) and place in a roasting pan. Roast for time indicated based on turkey weight or until heated through and skin is golden brown. Rest 15 minutes before carving.

Whole Turkey for 4: 1 hour

Whole Turkey for 8: 1–1½ hours

Whole Turkey for 12: 1½–1¾ hours

Whole Turkey for 18: 1¾–2¼ hours

#### Apple-Brined Smoked Turkey

Preheat oven to 350°F. Remove turkey from packaging (leaving oven-safe nylon truss on turkey legs) and place in a roasting pan. Add ¼ inch broth or water to bottom of the roasting pan. Cover with a foil tent for the first 45 minutes to prevent over-browning. Uncover and heat for an additional 45–75 minutes or until heated through. Rest 15 minutes before carving.

#### Salt and Pepper Roasted Turkey Breast

Preheat oven to 350°F. Remove turkey from packaging and place in an oven-safe dish. Heat in the oven for 20–30 minutes or until heated through. Rest 10 minutes before thinly slicing.

#### Apple-Brined Smoked Turkey Breast

Preheat oven to 350°F. Remove turkey from packaging and place in a roasting pan. Add ¼ inch broth or water to bottom of the roasting pan and cover pan with aluminum foil. Cover with a foil tent for the first 20 minutes to prevent over-browning. Uncover and heat for an additional 10–15 minutes or until heated through. Rest 10 minutes before thinly slicing.

#### Salt and Pepper Prime Rib Roast with Red Wine Jus

Preheat oven to 350°F. Remove prime rib from packaging and place in a roasting pan. Heat in the oven for 30–40 minutes until warmed through and crust is browned and crisped. Rest 10 minutes before carving and serving with warmed Red Wine Jus.

#### Spiral-Sliced Ham with Spiced Brown Sugar Glaze

Preheat oven to 350°F. Remove ham from packaging and place ham cut-side down on a rack in roasting pan. Add ¼ inch water to bottom of the roasting pan and cover pan with aluminum foil. Using a scale of 7–8 minutes per pound, bake 45–60 minutes or until heated to an internal temperature of 140°F—do not overcook. During final 15 minutes, remove foil and spoon glaze over ham, reserving some to serve as a sauce. If desired, broil during last 5 minutes to caramelize the glaze.

#### Wine-Braised Brisket

Preheat oven to 350°F. Remove brisket from packaging and transfer to an oven-safe dish. Heat in the oven for 20–30 minutes until heated through. Rest 10 minutes before thinly slicing. Top with warm braising liquid just before serving.

#### Chef-Created Crab Cakes

Preheat oven to 350°F. Remove crab cakes from packaging and place on a baking sheet. Heat for 10–12 minutes or until heated through.

#### Lemon-Herb Roasted Salmon

Preheat oven to 350°F. Remove salmon from packaging and place on a baking sheet. Heat for 10–12 minutes or until heated through.

#### Chef Chloe Coscarelli's Cremini Mushroom Roast with Mushroom Gravy

Preheat oven to 350°F. Remove mushroom roast from packaging and place on a lined baking sheet. Heat in the oven for 15–20 minutes or until heated through. Serve with warmed Mushroom Gravy.

**Note:** All items will be refrigerated upon receiving and will require heating, unless otherwise noted.  
**Caution:** Dishes and contents will be hot when removed from oven.

# Gravy, Soups and Sauces

*Note: Cranberry Orange Sauce, Brandied Cranberry Sauce and Applesauce do not require heating and can be served chilled or at room temperature.*

## STOVETOP

Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

## MICROWAVE

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

# Appetizers

## Brie en Croûte

**OVEN** (preferred method) | Preheat oven to 350°F. Remove Brie from packaging and transfer to a parchment-lined baking sheet to thaw for 30 minutes. In a small bowl, whisk 1 egg with 1 tablespoon water, milk or cream and then brush pastry with egg wash. Bake for 40–45 minutes or until golden brown and warmed through.

## Pigs in Blankets, Loaded Potato Fritters, Lobster Arancini, Butternut Mac & Cheese Bites and Spinach Artichoke Puffs

**OVEN** (preferred method) | Preheat oven to 350°F. Transfer appetizers to a lined baking sheet. Heat for 10–12 minutes until heated through and crispy.

## Cocktail Meatballs and Cocktail Meatless “Meatballs”

**OVEN** (preferred method) | Preheat oven to 350°F. Remove product from packaging and transfer to an oven-safe baking dish. Bake for 20–25 minutes until heated through and sauce is simmering, stirring halfway through heating.

# Side Dishes

**OVEN** (preferred method) | Preheat oven to 350°F. Transfer food to an oven-safe baking dish (for stuffing, mashed potatoes and casseroles) or rimmed baking sheet (for roasted vegetables, strudel and latkes) and cover with an oven-safe lid, parchment paper or aluminum foil, unless otherwise indicated. Heat each dish for the suggested length of time (or longer if necessary) until heated through, stirring halfway through heating.

## 10–15 minutes

- Green Beans with Roasted Shallots (do not cover)
- Cider-Roasted Brussels Sprouts with Pepitas
- Olive Oil Smashed Cauliflower
- Roasted Butternut Squash with Cranberries and Sage
- Roasted Fingerlings with Garlic and Parsley (do not cover)
- Classic Potato Latkes (do not cover)
- Mushroom Goat Cheese Strudel (do not cover)

## 15–20 minutes

- Creamed Spinach and Kale
- Chef Chloe Coscarelli's Miso Creamed Greens
- Mushrooms with Spinach and Bacon
- Roasted Harvest Vegetables
- Creamy Mashed Potatoes
- Truffled Parmesan Mashed Potatoes
- Maple Mashed Sweet Potatoes

## 30–40 minutes

- Green Bean Casserole (do not cover)
- Chef Chloe Coscarelli's Coconut Sweet Potato Casserole (do not cover)
- Traditional Herb Stuffing (do not cover)
- Southern Cornbread Dressing (do not cover)
- Chef Chloe Coscarelli's Jalapeño Cornbread Dressing (do not cover)
- Corn Pudding (do not cover)
- Macaroni and Cheese (uncover for final 5–10 minutes to brown)
- Baked Penne (uncover for final 5–10 minutes to brown)
- Traditional Tzimmes

## MICROWAVE

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.

*Note: For best results, Potato Latkes, Green Bean Casserole, Coconut Sweet Potato Casserole, Traditional Herb Stuffing, Southern Cornbread Dressing, Chef Chloe Coscarelli's Jalapeño Cornbread Dressing, Corn Pudding, Macaroni and Cheese and Baked Penne should only be reheated in the oven and not microwaved.*

# Pies, Rolls and Cornbread

## Pies

**OVEN** (preferred method) | Preheat oven to 350°F. Place on a baking sheet, gently cover crust with foil to prevent over-browning, and heat for 10–15 minutes or until just warmed through.

*Note: For best results, Pumpkin and Scarlett pies should not be reheated.*

## Dinner Rolls

**OVEN** (preferred method) | Preheat oven to 350°F. Place on an ungreased baking sheet and heat for 4–8 minutes or until warm.

## Cornbread

**OVEN** (preferred method) | Preheat oven to 350°F. Place on an ungreased baking sheet and heat for 5–8 minutes or until warm.

**Note: All items will be refrigerated upon receiving and will require heating, unless otherwise noted. Caution: Dishes and contents will be hot when removed from oven.**

