



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, 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.

Classic Roast 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.

Small 7–10 lbs	1 hour
Medium 10–13 lbs	1–1½ hours
Large 13–16 lbs	1½–1¾ 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 one cup broth or water to the bottom of the 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 25–30 minutes. 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 ½ cup broth or water to the bottom of the pan. 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 Maple-Bourbon 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 of water to bottom of the roasting pan and cover pan with aluminum foil. Using a scale of 7–8 minutes per pound, bake 30–40 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.

Chef Michael Solomonov's Chicken Schnitzel with Apple Amba Sauce

Preheat oven to 350°F. Remove chicken from packaging and place on a sheet pan. Heat for 10–15 minutes or until heated through. Remove from oven and serve with Apple Amba Sauce on the side.

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.

Jenné Claiborne's Mushroom Étouffée

Preheat oven to 350°F. Remove étouffée from packaging and place in an oven-safe baking dish. Heat in the oven for 25–30 minutes or until heated through.

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, Applesauce and Apple Amba Sauce 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

OVEN (preferred method)

Preheat oven to 350°F. Transfer appetizers to a lined baking sheet. Bake uncovered 15–20 minutes or until warmed through and golden brown. Transfer to a serving plate and add toppings, if applicable.

Brie en Croûte

OVEN (preferred method)

Preheat oven to 350°F. Remove from packaging and transfer to a parchment-paper-lined baking sheet. Apply a thin, even coat of egg wash* with a brush. Bake for 20-25 minutes or until golden brown and heated through. Allow to cool for 10 minutes before slicing.

*Beat one whole egg, with ½ tablespoon of water.

Dinner Rolls and Pies

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.

Pies

Note: For best results, Pumpkin and Nicole Rucker's Honey Chess pies should not be reheated.

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.

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 and latkes) and cover with aluminum foil, parchment or an oven-safe lid. Heat each side dish for the suggested length of time, or longer if necessary, until heated through. Stir halfway through heating, unless otherwise noted.

10–15 minutes

- Green Beans with Roasted Shallots
- Chef Michael Solomonov's Green Beans with Mushrooms and Tehina
- Cider-Roasted Brussels Sprouts with Pepitas
- Roasted Butternut Squash with Cranberries and Sage
- Roasted Fingerlings with Garlic and Parsley (*do not cover*)
- Chef Jenné Claiborne's Black-Eyed Pea Fritters (*do not cover*)
- Chef Michael Solomonov's Leek and Potato Cakes (*do not cover*)
- Classic Potato Latkes (*do not cover*)

15–20 minutes

- Chef Jenné Claiborne's Braised Collard Greens with Tomatoes
- Chef Michael Solomonov's Twice-Cooked Eggplant

30–40 minutes

- Green Bean Casserole (*do not cover*)
- Creamed Spinach and Kale
- Creamy Mashed Potatoes
- Maple Mashed Sweet Potatoes
- Traditional Herb Stuffing (*do not cover*)
- Southern Cornbread and Sausage Dressing (*do not cover*)
- Chef Jenné Claiborne's Spicy Cornbread Dressing (*do not cover*)
- Macaroni and Cheese (*remove cover for final 5–10 minutes of heating to brown*)
- Corn Pudding (*do not cover*)

MICROWAVE

Note: For best results, Potato Latkes, Black-Eyed Pea Fritters, and Leek and Potato Cakes should only be reheated in the oven and not microwaved.

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.



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