

## **HOLIDAY FEAST TO GO Reheating Instructions**

Thank you for ordering your holiday meal from us! We've worked hard to prepare your meal for you. Everything has been fully cooked (unless otherwise noted below) and just needs to be reheated. The instructions below are guidelines, and reheating times may vary depending on your oven. For food safety, please be sure to reheat all items to 165 degrees prior to service. Enjoy!

### **SMOKED WHOLE TURKEY**

**YOUR TURKEY HAS BEEN PREVIOUSLY COOKED TO A MINIMUM INTERNAL TEMPERATURE OF 165 DEGREES TO ENSURE FOOD SAFETY. BECAUSE THIS IS A SMOKED TURKEY, IT IS NORMAL FOR A PINK SMOKE RING TO HAVE FORMED DURING THE COOKING PROCESS WITHIN THE TURKEY.**

To re-heat your turkey, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your turkey has been packaged inside an oven safe bag to ensure it maintains its moisture during the re-heating process. Make sure the oven bag is sealed, and then place the pan with the turkey inside of the bag into your oven for 45-60 minutes (or until breast reaches an internal temperature of 165). If you would like to crisp the skin, open the bag after 45 minutes and apply spray butter or olive oil letting it set on top of the turkey for the remaining 15 minutes in the oven. After 60 minutes, remove from the oven, let rest for 15-20 minutes, and you are ready to serve!

### **SMOKED TURKEY BREAST**

**YOUR TURKEY BREAST HAS BEEN PREVIOUSLY COOKED TO A MINIMUM INTERNAL TEMPERATURE OF 165 DEGREES TO ENSURE FOOD SAFETY. BECAUSE THIS IS A SMOKED TURKEY BREAST, IT IS NORMAL FOR A PINK SMOKE RING TO HAVE FORMED DURING THE COOKING PROCESS WITHIN THE TURKEY.**

To re-heat your turkey breast, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your turkey breast has been wrapped in plastic wrap and foil to maintain moisture. Place wrapped breast in oven for 20 minutes, then check internal temperature to ensure it has reached 165 degrees internal. Check every 5 minutes thereafter to ensure it does not exceed 170 degrees. Exceeding 170 degrees risks drying out the turkey breast. Let rest for 10-15 minutes prior to slicing.

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### **SMOKED HAM**

To re-heat your ham, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your ham will come in a pan and oven safe bag to maintain moisture. Place the ham in the sealed oven bag into the oven for 30 minutes to ensure the ham maintains its moisture during the re-heating process. After 30 minutes, remove the bag. If you'd like to add the Dijon Maple Glaze, warm it in the microwave for 30-45 seconds, then apply it liberally across the top of the ham and then let sit for another 15 minutes in the oven. After 45 minutes, remove your ham from the oven and you are ready to serve!

### **PRIME RIB**

Your Prime Rib has been cooked to RARE (105 degrees) then cooled. To re-heat your Prime Rib, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Place Prime Rib in provided pan covered for 30 minutes, then uncover for 15-20 minutes, or until the internal temperature reaches your desired doneness (Medium Rare: 115, Medium 125, Medium Well 135, Well 145). Let rest uncovered for 30 minutes prior to serving.

### **BAKED BRIE**

Your Baked Brie is UNCOOKED and needs to be cooked prior to service. To bake your Brie, pre-heat your conventional oven to 400 degrees (375 if using a convection oven). While pre-heating, apply provided egg wash to the outside of the pastry. Place on greased cookie sheet and into your oven until golden brown.

### **BUTTERNUT SQUASH SOUP, GRAVY, AND COLLARD GREENS**

To re-heat these items, place your item in a medium sized sauce pot and place on the stove over medium heat for 8-12 minutes, stirring occasionally, until hot.

\*Note for the collard greens: do not let the liquid boil as this could lead to the greens becoming salty. If this happens, simply stir some hot water into the pot.

### **STUFFING, MAC & CHEESE, GREEN BEAN CASSEROLE**

To re-heat these items, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your items have been packaged in an oven safe tin, making them easy for you to re-heat. Place the sealed container, to maintain moisture, in the oven for 20 minutes. Then remove the top, stir, and cook for another 15 minutes to get a nice crisp topping. After 45 minutes,

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remove the from the oven and you are ready to serve! For Green Bean Casserole, top with provided fried onions.

### **MASHED POTATOES, RAINBOW CARROTS, BRUSSEL SPROUTS, SMOKED CAULIFLOWER**

To re-heat the mashed potatoes, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your mashed potatoes have been packaged in an oven safe tin, making them easy for you to re-heat. Place the sealed container, to maintain moisture, in the oven for 20 minutes. Then remove the foil, stir, then re-cover and cook for another 15 minutes. After 45 minutes, remove the mashed potatoes from the oven and you are ready to serve!

### **MAKER'S SWEET MASHED POTATOES**

To re-heat the sweet potatoes, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your sweet potatoes have been packaged in an oven safe tin, making them easy for you to re-heat. Place the sealed container, to maintain moisture, in the oven for 20 minutes. Then remove the lid and stir. Check internal temperature to ensure heated prior to adding toppings. If you added the marshmallow or pecan crunch topping, add those to the top of your sweet potatoes and then cook for another 15 minutes uncovered to get a nice crisp topping. After 45 minutes, remove the sweet potatoes from the oven and you are ready to serve!

### **CORNBREAD**

To re-heat your cornbread, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Leave the pan covered with the aluminum top, then place into the oven for 5-10 minutes to warm. Remove from the oven after no more than 10 minutes, cut, and serve.

### **PIES and BREAD PUDDING**

To re-heat your pie, pre-heat your conventional oven to 300 degrees. If you are using a convection oven, heat to 275 degrees. Place your pie, uncovered, into the oven for 20-25 minutes to warm. Once warm, remove from the oven and serve immediately. For the bread pudding, the cherry port reduction can be drizzled on top cold and does not need to be re-heated.