

**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, using a food thermometer, please be sure to reheat all items to 165 degrees prior to service. Enjoy!**

### **WHOLE SMOKED DUCK**

Your Whole Duck has been cooked to MEDIUM (135 degrees) then cooled. Unlike other poultry, duck should not be reheated to 165, or you risk overcooking it, making it tough. To re-heat your duck, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Place the duck in provided pan uncovered for 15 minutes. If you'd like to add the Chipotle Cherry Glaze, warm in the microwave, then drizzle of the duck and cook for another 10-15 minutes, or until the internal temperature in the breast reaches 145 degrees. Let rest uncovered for 15-20 minutes prior to serving.

### **BONELESS LEG OF LAMB**

Your Lamb has been cooked to MEDIUM-RARE (125 degrees) then cooled. To re-heat your Lamb, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Place the leg of lamb in provided pan uncovered for 30-45 minutes, or until the internal temperature reaches your desired doneness (Medium Rare: 115, Medium 125, Medium Well 135, Well 145). Let rest uncovered for 20 minutes prior to serving.

### **PRIME RIB**

Your Prime Rib has been cooked to RARE (115 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 1 hour, 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.

### **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, place in the oven for 45-60 minutes, or until an internal temperature of 165 degrees, to ensure the ham is fully reheated. 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. Remove your ham from the oven and you are ready to serve!

## **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 1-1:30 hours (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 15-30 minutes in the oven. Once the turkey breast reaches 165 degrees, remove from the oven, let rest for 15-20 minutes, and you are ready to serve!

## **ANGUS WHOLE BRISKET**

To re-heat your brisket, leave the brisket in the foil it comes wrapped in. It is wrapped in plastic wrap, then foil, to retain moisture. Pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your brisket will come in a pan, place in the oven for 45-60 minutes, or until an internal temperature in the thin side of the brisket reaches 165 degrees; the thicker end is the point, which will reheat faster due to the high fat content. Let the brisket rest for 20-30 minutes and you are ready to serve! Note – when serving, be sure to slice across the grain of the meat with slices the size of a #2 pencil thick to ensure proper tenderness when enjoying.

## **ROASTED CARROT SOUP, GRAVY, AU JUS, 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 and/or too spicy. 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 10 minutes to get a nice crisp topping. After 30 minutes,

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

## **MASHED POTATOES & BRUSSEL SPROUTS**

To re-heat these sides, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your sides 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 10 minutes. After 30 minutes, remove them from the oven, toss with accompanying sauce (brussels only) and you are ready to serve!

## **BOURBON 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 10 minutes uncovered to get a nice crisp topping. After 30 minutes, remove the sweet potatoes from the oven and you are ready to serve!

## **DUCK FAT POTATOES**

To re-heat the duck fat potatoes, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your potatoes have been packaged in an oven safe tin, making them easy for you to re-heat. Place the container, uncovered, in the oven for 20 minutes. Stir, then continue until potatoes reach 165 degrees, then remove from oven and enjoy! We recommend drizzling any duck fat that may be in the bottom of the pan over the potatoes as you serve them.

## **CARROT CASSEROLE**

To finish your carrot casserole, pre-heat your conventional oven to 350 degrees. If you are using a convection oven, heat to 325 degrees. Your carrots have been packaged in an oven safe tin, making them easy for you to finish in the oven. Open the container, top with the accompanying cracker crumble, then cook for 30 minutes. Remove from the oven and enjoy!

## **CORNBREAD**

Your cornbread comes UNCOOKED to ensure it's fresh for service. To bake, pre-heat your conventional oven to 375 degrees. If you are using a convection oven, heat to 350 degrees. Place the pan into the oven and cook for 18-20 minutes, or until done. Doneness can be checked by putting a toothpick into the bread and it coming out clean, without any batter on it. Remove from the oven, cut, and serve hot.



## **HOLIDAY FEAST TO GO**

### **Reheating Instructions**

#### **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 white chocolate ganache should be microwaved 1-2 minutes until syrup like, then can be drizzled on top when ready to serve.