

REHEATING INSTRUCTIONS GOURMET HOLIDAY DINNERS

Cooking times may vary based on your kitchen equipment

WHOLE BEEF TENDERLOIN

Preheat Oven to 350°
Cook Uncovered - 20 - 25 Minutes

Internal Cooking Temperatures

Medium Rare - 110°
Medium - 125°
Medium Well - 135°

HICKORY SMOKED SPIRAL HAM

Preheat Oven to 350°
Cook Covered - 45 - 60 Minutes

BRAISED SHORT RIBS

Preheat Oven to 350°
Add Au Jus
Cook Covered - 45 - 60 Minutes

STUFFED CHICKENS

Preheat Oven to 350°
Cook Uncovered to **165°** Approximately 20-25 Minutes

GARLIC BUTTER SHRIMP SCAMPI

Preheat Oven to 350°
Cook Uncovered - 15-20 Minutes

SEARED & ROASTED CHICKEN

Preheat Oven to 350°
Cook Uncovered to **165°** Approximately 15-20 Minutes

BACON WRAPPED PORK TENDERLOIN

Preheat Oven to 350°
Cook Uncovered - 15-20 Minutes

ROASTED TURKEY BREAST OR FREE RANGE TURKEY

Preheat Oven to 350°
Cook Covered to **165°**
Add Au Jus
Cook Covered - 25-30 Minutes

HORS D'OEUVRES

Preheat Oven to 350°
Cook Uncovered - 10-12 Minutes
Sliders
Cook Covered 15-20 Minutes

POTATOES

Mashed
Preheat Oven to 350°
Cook Covered - 30 - 45 Minutes
Roasted, Brûlé & Smashed
Uncovered - 15-20 Minutes

TRADITIONAL SAGE DRESSING

Preheat Oven to 350°
Cook Covered - 12-15 Minutes

VEGETABLES

Preheat Oven to 350°
Cook Covered - 12-15 Minutes
Roasted
Cooked Uncovered

SOUPS/SAUCES

Heat in Sauce Pan
Medium Heat Until Simmering

BUTTERNUT SQUASH BISQUE

Stove Top Simmer

SWEET CORN BAKE OR MAC & CHEESE

Preheat Oven to 350°
Cook Uncovered - 30- 35 Minutes

QUICHE

Preheat Oven to 350°
Cook Covered - 15-20 Minutes

BREAKFAST SAUSAGE OR BACON

Preheat Oven to 350°
Cook Uncovered - 10 - 12 Minutes

BREAKFAST BAKE

Preheat Oven to 350°
Cook Covered - 40-45 Minutes

STUFFED FRENCH TOAST

Preheat Oven to 350°
Cook Covered - 40-45 Minutes