

# REHEATING INSTRUCTIONS



**For the best results, follow these instructions when reheating your prepared holiday foods. Cooking times may vary based on oven type, temperature accuracy, and the amount of food being reheated. When using a microwave, stir food every 2-3 minutes.**

The containers your side dishes are packaged in can go in the oven or microwave; however, please remove the plastic top before heating.

## SPRING FEAST ENTRÉES

**QUICHE**—Delicious served chilled or warmed. If reheating, preheat oven to 350° F, remove foil pan from quiche, place on a sheet tray, and bake for 8-10 minutes.

**APRICOT-GLAZED SPIRAL-CUT BONELESS HAM**—Fully cooked by family-owned Beeler's Pork and ready to heat and serve. To reheat, remove packaging and wrap ham in foil with a slight opening at the top. Place in a roasting pan and warm in a preheated oven at 325° F for 1 1/2 hours until heated through to the desired temperature.

**SAGE AND GARLIC CELEBRATION FIELD ROAST**—Remove the packaging, place in a roasting pan, and baste with broth or oil and herbs. Warm in a preheated oven at 325° F for approximately 30-45 minutes or until an internal temperature of 165° is reached.

**NEW SEASONS MARKET AND CARLTON FARMS HAM**—Preheat oven to 350° F. Remove packaging and place ham in a roasting pan over a drip rack. Add 2-3 cups of water to the pan (and more as needed during baking to keep drippings from burning) and warm for 20 minutes per pound or until the internal temperature reaches 165° F. Remove from oven, cover, and allow to rest for 15 minutes before slicing.

**FULLY-COOKED WHOLE TURKEY**—Your turkey has been fully cooked and is ready to heat and serve. Remove the packaging and place in a roasting pan, remove turkey from the fridge about an hour before reheating. Place one cup (or so) of water or chicken/turkey stock in roasting pan. Place your turkey in a preheated oven at 325° F. Your turkey will take approximately 13 minutes per pound and should reach an internal temperature of 165°F

**WHITE AND DARK TURKEY ROAST**—Your white and dark turkey roast has been fully cooked and is ready to heat and serve. Remove from packaging, slice turkey in ½ inch slices and place in a baking dish with a small amount of water or chicken/turkey stock. Cover tightly with foil and warm in a preheated oven at 325° F for approximately 15-20 minutes or until an internal temperature of 165° is reached.

**BONELESS PRIME RIB**—Your Oregon Country Beef prime rib has been prepared at Premiere Meats and is ready to heat and serve. Remove packaging and place in a roasting pan on a rack (if you don't have a rack, you can elevate the rib off the pan with a few carrots). Cover with foil and warm in a preheated oven at 325° F for approximately 18-20 minutes per pound or until desired temperature is reached. Remove pan from oven and let rest covered for 10-15 minutes to allow juices to settle back into the meat.

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## SPRING FEAST SIDES

**ROASTED ASPARAGUS**—Delicious served warm or at room temperature. To reheat, cover and place in an oven preheated to 350° F for 5-10 minutes, or reheat in a microwave for 2-3 minutes until heated through to the desired temperature.

**ROASTED BRUSSELS SPROUTS**—Preheat oven to 350° F and warm for 5-10 minutes, or reheat in a microwave for 2-3 minutes until heated through to the desired temperature.

**ROASTED CARROTS**—Preheat oven to 350° F and warm for 5-10 minutes, or reheat in a microwave for 2-3 minutes until heated through to the desired temperature.

**YUKON GOLD MASHED POTATOES**—Preheat oven to 350° F and warm for 8-12 minutes, or reheat in a microwave for 2-3 minutes until heated through to the desired temperature.

**MAC & CHEESE**—Preheat oven to 350° F and warm for 8-12 minutes, or reheat in a microwave for 2-3 minutes until heated through to the desired temperature.

## PASSOVER ENTRÉES

**GRILLED SALMON WITH HERBED BUTTER**—Preheat oven to 350° F. Warm for 5-10 minutes until heated through to the desired temperature.

**BEEF BRISKET**—Preheat oven to 350° F. Place beef in a baking dish with a small amount of water or stock and cover with foil. Warm for 10 minutes per pound until heated through to the desired temperature.

## PASSOVER SIDES

**CARROT TZIMMES**—Preheat oven to 350° F. Cover and warm for 8-10 minutes, or reheat in a microwave for 3-4 minutes until heated through to the desired temperature.

**LEEK AND RICOTTA MATZO KUGEL**—Preheat oven to 350° F. Cover and warm for 8-10 minutes, or reheat in a microwave for 3-4 minutes until heated through to the desired temperature.

**APPLE RAISIN MATZO KUGEL**—Preheat oven to 350° F. Cover and warm for 8-10 minutes, or reheat in a microwave for 3-4 minutes until heated through to the desired temperature.

**GEFILTE FISH**—Delicious served warm or at room temperature. To reheat, place covered in a preheated oven at 350° F for 5-10 minutes, or reheat in a microwave 1-2 minutes until heated through to the desired temperature.

**MATZO BALL SOUP**—Heat on a stovetop over medium heat for 8-10 minutes or in a microwave for 3-4 minutes until heated through to the desired temperature.