

STEP-BY-STEP REHEATING INSTRUCTIONS

REHEAT ALL ITEMS TO INTERNAL TEMPERATURE OF 165°F

FULLY-COOKED WHOLE TURKEYS (ORGANIC, SMOKED & ROASTED)

1. Preheat oven to 350°F.
2. Remove turkey from refrigerator, remove plastic wrapping, and allow to sit at room temperature for one hour. Starting temperature of the turkey should be between 35°F - 40°F when you begin cooking.
3. In the bottom of a roasting pan, pour one cup of stock (recommended chicken stock) or water.
4. Place turkey on a wire rack in roasting pan or create a rack by placing turkey on a 2"- 3" layer of rough chopped carrots, celery, parsnips, onion and/or leeks.
5. Cover your pan tightly with foil and place in your pre-heated oven.
6. After 1 1/2-2 hours, increase oven temperature to 375°F and remove the foil.
7. Once you remove the foil, baste turkey with a baster or use a heat resistant brush using the pan drippings every 10-15 minutes. Continue to baste until the internal temperature of the thickest part of the turkey thigh and breast reaches 165°F.
8. Remove from the oven and allow turkey to rest for 10-15 minutes before carving.

FOR LARGER TURKEYS (12 LBS OR MORE):

1. Follow the steps above, but add an additional 10 minutes of covered cooking time for every pound over 12 pounds (For example: for a 15 pound turkey, cook covered for 2-2 1/2 hours before removing foil and beginning to baste every 10-15 minutes).

ROASTED BONELESS TURKEY BREAST

1. Preheat oven to 350°F.
2. Remove turkey breast from refrigerator, remove plastic wrapping, and allow to sit at room temperature for one hour. Starting temperature of the turkey breast should be between 35°F - 40°F when you begin cooking.
3. Bake for 8-10 minutes per lb. Approximate cooking time: 25-45 minutes based on weight.
4. Check the temperature in the innermost part of the thickest part of the breast.
5. Cook until the internal temperature reaches 165°F.

AIRLINE TURKEY BREAST WITH BOURBON GLAZE

1. Preheat oven to 350°F.
2. Remove turkey breast from refrigerator and allow to sit at room temperature for one hour. Starting temperature of the turkey breast should be between 35°F - 40°F when you begin cooking.
3. Bake for 8-10 minutes per lb. Approximate cooking time: 25-50 minutes based on weight.
4. Check the temperature in the innermost part of the thickest part of the breast. Make sure it has reached 165°F internal temperature.

THAWING YOUR TURKEYS

While many of our California-raised turkeys have a hard chill that will thaw overnight in the refrigerator, you may have chosen a frozen turkey and will need to thaw prior to cooking.

Thawing your turkey on the counter is unsafe.

We recommend a slow thaw in the fridge. Make sure your fridge is 40 degrees or less, remove the turkey from the cardboard box but leave the turkey in the plastic wrapper. Place it on the bottom shelf in a cookie sheet or in a roasting pan to catch leakage. Then wait. The time to thaw completely depends on the weight of your turkey; plan for at least 3-4 days for a 12-16 pound bird. **If you don't have the time or the fridge space, a cold water thaw is the another option.**

This method works better for smaller birds, around 12-16 lbs. Place your turkey in a bucket or sink with continually trickling cold water into the container and keep it submerged. If using this method, be sure to disinfect all surfaces after thawing is complete.

Planning on brining your turkey?

If you are brining the turkey, this might work to your advantage if your turkey is not completely thawed out. Place your brine in a large bucket or brining bag, gently and slowly insert your semi-frozen turkey (taken out of the wrapper, of course) into the brine, cover and place in the refrigerator until ready to cook. The turkey will continue to thaw in the brine.

VEGAN WELLINGTON

1. Preheat oven to 350°F.
2. Remove any packaging and place roast on a sheet pan, lightly covered with foil.
3. Place in the center of the oven and bake for 45 minutes.
4. Remove foil, continue baking until internal temperature reaches 165°F and the puff pastry is golden brown, about 15 minutes.
5. Remove from the oven and allow roast to rest for 15 minutes before cutting into slices & serving.

NORTH COUNTRY SPIRAL HAM

1. All hams are fully cooked and can be served at room temperature.
2. To heat, preheat oven to 350°F.
3. In the bottom of a roasting pan, pour one cup of stock (we recommend vegetable stock) or water.
4. Remove packaging and place ham in roasting pan and cover tightly with foil.
5. Heat for approximately 5-8 minutes per pound.
6. Remove from the oven, slice & serve.

LASAGNA

1. Remove lasagna from refrigerator and let it sit at room temperature for about one hour.
2. Preheat oven to 350°F.
3. Prior to place in oven, remove plastic lid and cover with foil.
4. Place in the oven and bake for 1 hour and 40 minutes, or until internal temperature reaches 165°F.
5. Remove foil for the last 10-15 minutes to allow the cheese to brown.
6. Remove from the oven and allow to rest for 10 minutes before cutting into slices & serving.

MASHED POTATOES

1. Preheat oven to 350°F.
2. Remove from packaging, transfer to a oven-safe baking dish and cover tightly with foil.
3. Heat for 20 minutes.
4. To warm them on the stove top, place in a pot and stir frequently over low heat, adding more milk and/or butter to your liking.

POTATOES AU GRATIN

1. Preheat oven to 350°F.
2. Remove from packaging, transfer to a oven-safe baking dish and cover tightly with foil.

3. Bake for 15-20 minutes covered.
4. Remove foil and bake for an additional 5-10 minutes or until golden brown.

BUTTERNUT SQUASH RISOTTO

1. Over medium heat, add the risotto and 1/4 cup of vegetable or chicken stock.
2. Stir until heated through to a temperature of 165°F.

MAPLE GLAZED CARROTS

1. Remove all packaging and place in a saucepan over low heat.
2. Stir gently and frequently for 8-10 minutes until the carrots are warm.

GREEN BEANS ALMONDINE

1. Preheat oven to 350°F.
2. Remove from packaging, transfer to a oven-safe baking dish and cover tightly with foil.
3. Bake in oven for 10-15 minutes.

CANDIED YAMS WITH WALNUTS

1. Preheat oven to 350°F.
2. Remove all packaging and place yams in a baking dish and cover tightly with foil.
3. Bake in oven for 20-30 minutes.

ALL STUFFINGS

1. Preheat oven to 350°F.
2. Remove from packaging and transfer stuffing in a oven-safe baking dish. If you like a moister stuffing, cover with foil before putting in oven.
3. Bake for 20-30 minutes, or until steaming. (If you are reheating more than 3 pounds of stuffing at a time, note that cook time will be closer to 30-45 minutes.)
4. For a stuffing with a crispy, golden crust remove the foil half way through the cooking process and bake for the remaining time uncovered.

ROASTED BRUSSELS SPROUTS WITH BACON AND FIG GLAZE

1. Preheat oven to 350°F.
2. Remove plastic lid, cover in foil.
3. Heat for 10-15 minutes.
4. Remove foil cover and place in oven to allow caramelization for additional 5 minutes.

MACARONI & CHEESE

1. Preheat oven to 350°F.
2. Place baking pan in oven.
3. Bake for 20-30 minutes covered.

GRAVIES

1. Pour into a heavy saucepan.
2. Bring to a slow boil.
3. Turn down heat and simmer for 3-5 minutes, stirring occasionally.

CRANBERRY RELISH & CRANBERRY CHUTNEY

1. No reheating required. Serve at room temperature.

BUTTERFLAKE ROLLS

1. To warm - place in 350°F oven for 5-10 minutes.

CORNBREAD LOAF

1. Fully baked. To warm, place in 350°F oven for 5-10 minutes.

PUMPKIN PIE, PECAN PIE, & APPLE PIE

1. Best served at room temperature.

VEGAN PUMPKIN PIE

1. Best served chilled.

CLASSIC COFFEE CAKE

1. Best served at room temperature.

If reheating in the oven, food can stay in foil container with lid removed.

If reheating in the microwave, remove food from all packaging and place in a microwave safe dish.

MICROWAVE DIRECTIONS: 2 - 4 minutes, stirring approximately halfway through.