



Reheating

DIRECTIONS

REHEATING KEY

REHEAT INSTRUCTIONS:

A: Remove lid and Re-heat in a Pre-heated Oven at 350 Degrees for 15-25 Minutes or Until Warm. Items are Fully Cooked upon Pickup.

B: Re-heat in a Sauce Pan on Low Heat Until Warm. Stir Frequently!

C: Re-heat covered in a pre-heated oven at 325 degrees. Timing can vary but 5-8 minutes per pound can be used as a general reference. Check frequently and use a meat thermometer as a reference. Reheat roasts in a roasting pan with roasting rack and 1-2 cups of water in the bottom of the pan.
Note* all proteins are fully cooked and ready to eat upon pickup.

DISHES

SIDES

Maple Sweet Potato Mash	A
Red Bliss Mashed Potato	A
Curried Cauliflower and Goat Cheese	A
Fig Glazed Roasted Winter Vegetables	A
Pecan Crusted Sweet Potato Cassarole	A
Butternut Squash and Bacon au Gratin	A
Green Bean Casserole	A
Sausage/Sage Stuffing	A
Wild Rice, Pecan and Mushroom Stuffing	A

CENTERS

Lemon Brined Turkey C	
Lemon-Brined Turkey Breast C	
Seasoned Rib Roast	C
Apricot Bourbon Glazed	C
Ginger Maple Salmon	C
Stuffed Acorn Squash	C

SAUCES AND ACCOMPANIMENTS

Cranberry Sauce	B
Smoked Mushroom Gravy	B
Turkey Pan Gravy	B

