

TABLE 301 “THANKSGIVING TO GO” REHEATING INSTRUCTIONS



Preheat oven to 350°F for all items and allow pans to rest at room temperature from the fridge for approximately 20 minutes to temper before placing in the oven for reheat. Internal temperature for all reheated items should reach 135°F before serving.

TURKEY GRAVY

- Stovetop: Pour the gravy into a saucepan and heat on medium, stirring occasionally until hot. If necessary, add a small amount of water to bring to desired consistency.
- Microwave: Pour the gravy into a microwave safe bowl and heat for 45 seconds. Stir the gravy and heat an additional 60 seconds. If necessary, add a small amount of water to bring to desired consistency.

CRANBERRY SAUCE

- Serve chilled or at room temperature.

GREEN BEAN CASSEROLE

- With the foil lid on, place the pan in the oven for 20 minutes. Remove foil lid and top with fried onion topping (sent separately). Bake uncovered for an additional 7 – 10 minutes until slightly browned.

HARVEST HASH

- With the foil lid on, place the pan in the oven for 15 minutes. Remove foil lid and stir. Bake uncovered for an additional 5 – 10 minutes.

STUFFING

- With the foil lid on, place the pan in the oven for 20 minutes. Remove foil lid and bake for an additional 5 -10 minutes.

SWEET CORN MAQUE CHOUX

- With the foil lid on, place the pan in the oven for 20 minutes. Remove the lid, stir, replace the lid, and continue to heat for an addition 7 – 10 minutes

PECAN SWEET POTATO CASSEROLE

- With foil lid on, place pan in preheated oven (350) for 20 minutes. Remove foil and cook uncovered for 10- 12 minutes until pecan streusel topping is slightly brown and crisp.

MASHED POTATOES

- With the foil lid on, place the pan in the oven for 20 minutes. Remove the lid, stir, replace the lid, and continue to heat for an addition 7 – 10 minutes

SIGNATURE MAC & CHEESE

- With the foil lid on, place the pan in the oven for 20 minutes. Remove lid and continue to heat for an additional 7- 10 minutes until cheese and cracker topping is slightly brown.

DINNER ROLLS

- Place pan in 350°F oven for 5-6 minutes until warm as desired.

WHOLE ROASTED TURKEY:

- Set pan out of fridge for 30 minutes before heating. Preheat oven to 350°F. With the foil covering on, place the turkey in the oven for 35 minutes. Remove foil and continue to bake 15-25 minutes until heated through. A thermometer inserted into the thigh (not touching the bone) should read 135°F. Allow the turkey to rest at least 10 minutes covered before carving.

TURKEY BREAST SLICED IN GRAVY

- Set pan out 30 minutes before cooking, preheat oven to 350 degrees. With foil covering on, place in oven and cook for 16-18 minutes. Remove foil and serve.

OVEN ROASTED BEEF TENDERLOIN*

- Set pan out of fridge for 30 minutes before heating. Preheat oven to 350°F. Remove the foil covering and bake the tenderloin in the oven for 20 minutes. A thermometer inserted into the thickest part should read 135°F. Allow to rest at least 10 minutes covered before carving. Additional time may be added as desired for more well-done.
**Contains ingredients that are raw or undercooked: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

GLAZED HAM

- Set pan out 30 minutes before cooking, preheat oven to 350 degrees. With foil covering on, place in oven and cook for 18-20 minutes. Remove foil and serve.

APPLE CRISP

- Set pan out of fridge for 15-20 minutes before heating. Preheat oven to 325 °f. Bake uncovered approximately 20 minutes until warm.

TABLE 301 “THANKSGIVING TO GO” REHEATING INSTRUCTIONS

.....

Preheat oven to 350°F for all items and allow pans to rest at room temperature from the fridge for approximately 20 minutes to temper before placing in the oven for reheat. Internal temperature for all reheated items should reach 135°F before serving.

VEGAN DISHES

WHOLE ROASTED STUFFED CAULIFLOWER:

- Set pan out of fridge for 30 minutes before heating. Preheat oven to 350°F. With the foil covering on, place the cauliflower in the oven for 35 minutes. Remove foil and continue to bake 15-25 minutes until heated through.

BEET WELLINGTON

- Set pan out of fridge for 30 minutes before heating. Preheat oven to 350°F. Remove the foil covering and bake the wellington in the oven for 20 minutes. A thermometer inserted into the thickest part should read 135°F. Allow to rest at least 10 minutes covered before carving.

MUSHROOM CARBONNADE FLAMMANDES

- Set pan out 30 minutes before cooking, preheat oven to 350 degrees. With foil covering on, place in oven and cook for 18-20 minutes. Remove foil and serve.

OLIVE OIL MASHED POTATOES

- With the foil lid on, place the pan in the oven for 20 minutes. Remove the lid, stir, replace the lid, and continue to heat for an addition 7 – 10 minutes

HARICOTS VERT

- With the foil lid on, place the pan in the oven for 20 minutes. Remove foil lid and top with fried onion topping (sent separately). Bake uncovered for an additional 7 – 10 minutes until slightly browned.

HARVEST HASH

- With the foil lid on, place the pan in the oven for 15 minutes. Remove foil lid and stir. Bake uncovered for an additional 5 – 10 minutes.

“CREAMED” SPINACH

- With the foil lid on, place the pan in the oven for 15 minutes. Remove foil lid and stir. Bake uncovered for an additional 5 – 10 minutes.

HARISSA SPICED SWEET POTATOES

- With foil lid on, place pan in preheated oven (350) for 20 minutes. Remove foil and cook uncovered for 10- 12 minutes.