

HOLIDAY FOODS HEATING INSTRUCTIONS



ENTRÉES

DIESTEL TURKEY – LARGE OR SMALL

Preheat oven to 350°F. Place turkey in oven on a shallow roasting pan, breast side up. Roast for 10–15 minutes per pound or until a thermometer inserted into the thickest section of the breast reads 165°F. Remove the turkey from the oven, place a piece of foil loosely over the turkey and let rest for 15 minutes. Chef's tip: Using baster, add pan drippings to gravy.

DIESTEL BONELESS TURKEY BREAST

Preheat oven to 350°F. Place whole breast on a shallow roasting pan in the oven on the center rack and cover with aluminum foil. Roast for 55–60 minutes or until a thermometer inserted into the thickest section of the breast reads 165°F. Remove the aluminum foil and add ½ cup of water/stock/broth to the roasting pan the last 20 minutes of roasting. Remove the turkey from the oven, place a piece of foil loosely over the turkey and let rest for 15 minutes. Carved slices are best heated in microwave, loosely covered with wax paper or plastic wrap. Chef's tip: Using baster, add pan drippings to gravy.

LLANO SECO HAM

Preheat oven to 350°F. Place ham on a shallow roasting pan and cover with glaze. Bake for 10–15 minutes per pound or until a thermometer inserted into the thickest section of the protein reads 130°F or your desired doneness. Remove from oven, cover loosely with foil and let rest for 15 minutes.*

HERB-CRUSTED BEEF FILET OR LAMB SIRLOIN WITH POMEGRANATE MOLASSES

Preheat oven to 250°F. Place protein in a shallow roasting pan in the oven on the center rack. Roast for 10–12 minutes per pound or until a thermometer inserted into the thickest section of the protein reads 125°F or your desired degree of doneness.*

BEEF WELLINGTON

Preheat oven to 350°F. Place beef in a shallow roasting pan in the oven on the center rack. Roast for 10–12 minutes per pound or until a thermometer inserted into the thickest section of the protein reads 125°F or your desired degree of doneness.*

BEEF BRISKET WITH CARROTS

Preheat oven to 350°F. Place whole brisket in a shallow roasting pan and add ½ cup of water/stock/broth. Cover with aluminum foil and place the roasting pan in the oven on the center rack. Braise for 25–30 minutes or until a thermometer inserted into the thickest section of the brisket reads 165°F.

APPLE STUFFED PORK LOIN OR SALMON ROULADE

Preheat oven to 350°F. Place protein in a shallow roasting pan in the oven on the center rack. Roast for 10–12 minutes per pound or until a thermometer inserted into the thickest section of the protein reads 145°F or your desired degree of doneness.*

LASAGNA BOLOGNESE

Leave foil lid on tray and bake at 350°F for about 30–35 minutes or until a thermometer inserted into the center reads 165°F.

MACARONI AND CHEESE

Leave foil lid on tray and bake at 350°F for about 25–30 minutes or until a thermometer inserted into the center reads 165°F.

SIDES

TRADITIONAL STUFFING, CORNBREAD SAUSAGE STUFFING, OR SAVORY BREAD PUDDING

Remove lid from oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 25–30 minutes or until a thermometer inserted into the stuffing reads 150°F.

TRADITIONAL MASHED POTATOES, GARLIC MASHED POTATOES, SCALLOPED POTATOES, BOURBON SWEET POTATO MASHERS WITH MARSHMALLOWS AND CANDIED WALNUTS, OR CAULIFLOWER PUREE

Remove lid from oven-safe dish, cover with aluminum foil and bake at 350°F for about 25–30 minutes or until a thermometer inserted into the center reads 165°F.

ROASTED SWEET POTATOES WITH MACADAMIA NUTS, OR ROASTED YAMS WITH BACON AND SHERRY VINAIGRETTE

Remove lid from oven-safe dish and bake at 350°F for about 25–30 minutes or until a thermometer inserted into the center reads 165°F.

OLD FASHIONED YAMS OR GREEN BEAN CASSEROLE

Remove lid from oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 25–30 minutes or until a thermometer inserted into the center reads 165°F. Add toppings for the final 5 minutes of baking.

GREEN BEANS ALMONDINE OR CIDER-GLAZED CARROTS WITH LEMON ZEST

Remove lid from oven-safe dish and bake at 350°F for about 10–15 minutes or until a thermometer inserted into the center reads 165°F, or serve at room temperature.

ROASTED DELICATA SQUASH WITH POMEGRANATE, TSIMMES, CAULIFLOWER GRATIN OR NOODLE KUGEL

Remove lid from oven-safe dish and bake at 350°F for about 20–25 minutes or until a thermometer inserted into the center reads 165°F.

ROASTED BRUSSELS SPROUTS WITH PANCETTA OR ROASTED BRUSSELS SPROUTS WITH FRIED LEMON

Best served at room temperature.

SPICED PUMPKIN BISQUE, ORGANIC SAVORY HARVEST BISQUE, OR MATZOH BALL SOUP

Heat in saucepan on stovetop over medium-high heat to a boil; reduce heat and simmer for 3–5 minutes prior to serving.

POTATO LATKES

Bake at 350°F for about 10–15 minutes or until a thermometer inserted into the center reads 165°F.

CHOPPED CHICKEN LIVERS

Best served cold or room temperature.

SAUCES

TURKEY GRAVY, ORGANIC MUSHROOM GRAVY, OR BEEF JUS

Heat in saucepan on stovetop over medium-high heat to a boil; reduce heat and simmer for 5–7 minutes prior to serving.

CRANBERRY ORANGE RELISH OR BRANDIED CRANBERRIES WITH TOASTED WALNUTS

Serve chilled or at room temperature.

HORSERADISH SAUCE

Serve chilled.

HAM GLAZE

See heating instructions for *Llano Seco Ham*.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*