

HOLIDAY FOODS HEATING INSTRUCTIONS



ENTRÉES

DIESTEL WHOLE TURKEY – SMALL (6-10 LB.)

Preheat oven to 350°F. Place turkey in oven in shallow roasting pan, breast side up. Heat for 60 minutes or until a thermometer inserted into the thickest section of the breast reads 135°F. Remove turkey from 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 WHOLE TURKEY – LARGE (12-14 LB.)

Preheat oven to 350°F. Place turkey in oven in shallow roasting pan, breast side up. Heat for 90 minutes or until a thermometer inserted into the thickest section of the breast reads 135°F. Remove turkey from 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, SLICED

Preheat oven to 350°F. Remove lid from oven-safe dish and pour ½ cup water/stock/broth over top of turkey slices. Heat for 12-15 minutes, or until a thermometer inserted into the center reads 165°F.

LLANO SECO COOKED HAM, WHOLE

Preheat oven to 350°F. Place up to two hams in a shallow roasting pan and cover with glaze. Heat for 45 minutes or until a thermometer inserted into the thickest section of the ham reads 135°F. Remove from the oven, cover loosely with foil and let rest for 15 minutes (additional time may be needed for more than two hams).*

LLANO SECO COOKED HAM, SLICED

Preheat oven to 350°F. Remove lid from oven-safe dish, cover slices with ham glaze and loosely cover with foil. Heat for 12-15 minutes, or until a thermometer inserted into the center reads 135°F.*

HERB-CRUSTED BEEF FILET

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.*

VEGAN CELEBRATION FIELD ROAST

Heat oven to 350°F. Place vegan roast in shallow roasting pan and heat for 30-35 minutes, or until a thermometer inserted into the center reads 135°F.

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.

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.*

SALMON ROULADE

Preheat oven to 350°F. Place salmon 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 salmon reads 145°F or your desired degree of doneness.*

LASAGNA BOLOGNESE

Heat oven to 350°F. Remove lid from oven-safe dish and loosely cover with foil. Heat for 35-45 minutes. Remove lid and brown for 5-10 minutes, or until a thermometer inserted into the center reads 155°F.

MACARONI AND CHEESE

Heat oven to 350°F. Remove lid from oven-safe dish and cover with foil. Heat for 30-35 minutes, stirring halfway through, until a thermometer inserted into the center reads 135°F.

SIDES

TRADITIONAL STUFFING OR 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, BOURBON SWEET POTATO MASHERS WITH MARSHMALLOWS AND CANDIED WALNUTS, VEGAN GARLIC MASHED POTATOES OR CREAMED SPINACH AND KALE WITH ONIONS

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 135°F.

ROASTED SWEET POTATOES WITH MACADAMIA NUTS

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 135°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 135°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 in the center reads 135°F, or serve at room temperature.

ROASTED DELICATA SQUASH WITH POMEGRANATE, TSIMMES OR CAULIFLOWER GRATIN

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 135°F.

ROASTED BRUSSELS SPROUTS WITH FRIED LEMON

Best served at room temperature.

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

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 135°F.

SAUCES

TURKEY GRAVY, BEEF JUS OR VEGAN MUSHROOM GRAVY

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 OR APPLESAUCE

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.*