



THANKSGIVING

REHEATING DIRECTIONS

APPETIZERS

Serve Cold.

WHOLE TURKEY

OVEN

Preheat oven to 375°F. Pull turkey out of the refrigerator, and let it rest at room temperature for 30 minutes. Baste the turkey with chicken stock (provided), cover with foil and place in oven for 50-60 minutes, or until the turkey reaches an internal temperature of 165°F. Remove the turkey from the oven and let it rest for about 15 minutes before serving.

UNCOOKED WHOLE TURKEY

OVEN

Preheat oven to 450°F. Pull turkey out of the refrigerator and let it rest at room temperature for 25 minutes. Add about 4 qts of water, cover with foil and place in oven until the Pop-Up timer stick pops up (about 3 hours), or until the turkey reaches an internal temperature of 165°F. Remove the foil and bake for additional 15-20 minutes, until golden brown. Remove the turkey from the oven and let it rest for about 15 minutes before serving.

CARVED TURKEY

OVEN

Preheat oven to 375°F. Pull Turkey out of the refrigerator and let it rest at room temperature for 25 minutes. Cover the Turkey with foil and place in the center of the oven for 50-60 minutes, or until the Turkey reaches an internal temperature of 165°F. Remove the Turkey from the oven and let it rest for about 15 minutes before serving.

TURKEY BREAST

OVEN

Preheat oven to 375°F. Remove the container lid and cover it with foil. Place in the center of the oven for 15 minutes, or until it reaches an internal temperature of 165°F.

MICROWAVE

Transfer to a microwave safe dish and cook on high for 3-5 minutes or until it reaches an internal temperature of 165°F.

BAKED HAM WITH PINEAPPLE

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 10-15 minutes, or until it reaches an internal temperature of 165°F.

TRADITIONAL STUFFING

OVEN

Preheat oven to 375°F. Transfer to oven safe dish, cover with foil and place in oven for 15 minutes, or until hot. Remove the foil and heat for additional 5-10 minutes.

STUFFED CHICKEN BREAST

CHICKEN THIGHS

BEEF ROULADE

PORK TENDERLOIN

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 15-20 minutes, or until it reaches an internal temperature of 165°F.

MICROWAVE

Cook on high for 3-5 minutes, or until hot.

STUFFED CABBAGE

PORCINI & RICE STUFFED CABBAGE

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 20-25 minutes, or until it reaches an internal temperature of 165°F.

MICROWAVE

Transfer to a microwave safe dish. Vent lid at one corner and cook on high for 3-5 minutes, or until it reaches an internal temperature of 165°F.

SAGE-BUTTER SAUCE PIEROGI

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish, add 1 tbsp water and cover the container with foil. Place in the center of the oven for 5-7 minutes, or until hot.

MICROWAVE

Add 1 tbsp water and cover the dish. Cook on high for 3-5 minutes or until hot.

BE CAREFUL when handling hot containers and use oven mitts to remove food from oven. These reheating times are approximate and heating times may vary depending on equipment used. Ensure food is in oven safe dish when using oven and in a microwave safe dish when using a microwave. All microwaves tend to cook at different strengths so test before removing. Any questions or concern, please give us a call at 773 486-7500.

POTATO DUMPLINGS (GNOCCHI)

STOVETOP: BOIL

Heat 1 qt of water in a medium saucepan to slow boil. Place dumplings in boiling water, cook uncovered for 2-3 minutes, or until rise to top. Stir occasionally. Drain.

STOVETOP: FRY

Preheat skillet. Add 1 tbsp of oil and heat. Transfer dumplings to skillet and cook on low heat for 6-8 minutes, until golden brown. Stir to ensure the heat is distributed evenly.

OVEN

Preheat oven to 375°F. Transfer to oven safe dish, add 4 tsp of water, and cover it with foil. Place it in the oven for 10-15 minutes, or until the temperature reaches 165 °F.

WHIPPED SWEET POTATOES

CREAMY MASHED POTATOES

OVEN

Preheat oven to 375°F. Transfer to oven safe dish, cover with foil and place in oven for 15 minutes, or until hot

STOVETOP

Transfer Potatoes to a small pot and heat over medium heat stirring often until hot.

MICROWAVE

Remove the container lid and cook on high for 3-5 minutes or until hot. Stir the Potatoes to ensure the heat is distributed evenly.

ROASTED FINGERLING POTATOES

ROASTED CARROTS

GREEN BEAN CASSEROLE

OVEN

Preheat oven to 375°F. Transfer to oven safe dish, cover with foil and place in oven for 10 minutes, or until hot. Remove the foil and heat for additional 5-10 minutes.

MICROWAVE

Remove the container lid and cook on high for 3-5 minutes or until hot.

YELLOW CORN

CREAMY MAC & CHEESE

OVEN

Preheat oven to 375°F. Transfer to oven safe dish, cover with foil and place in oven for 15 minutes, or until hot

MICROWAVE

Place with lid on, vented at one corner, and cook on high for 2-3 minutes until hot. Stir to ensure the heat is distributed evenly.

SOUPS

CREAMY TURKEY GRAVY

CREAMY PORCINI SAUCE

STOVETOP

Pour into a saucepan and heat over medium heat until begins to simmer. Do not bring to a rolling boil.

MICROWAVE

Remove the container lid and cook on high for 3-5 minutes or until hot.

TANGY CRANBERRY SAUCE

Serve Cold.

FALL MIXED SALAD

Remove the dressing from the salad container. Pour the dressing over the greens, snap the lid back on and shake gently to dress the greens.

SALADS

Serve Cold.

CRÊPES

STOVETOP

Preheat skillet. Add 3 tbsp of oil and heat. Place blintzes in a skillet, do not overcrowd. Cook on low heat for 2-4 min on each side, until golden brown.

OVEN

Preheat oven to 375°F. Cover with foil and place in oven for 5-10 minutes.

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