

Holiday Heating Instructions

Soups, Sauces & Gravy: Microwave each quart for 5-6 minutes, stirring halfway through to ensure heating throughout
OR heat in a pot on the stove on medium heat, stirring occasionally to ensure heating throughout

Sliced Ham: Pre-Heat oven to 325 degrees, add a ½ cup of water to bottom of pan, cover and cook for 10-12 mins per lb

Brisket & Sliced Turkey Breast: Pre-Heat oven to 325 degrees, add a few tablespoons of water (or gravy) to bottom of pan, cover and cook for 10-15 mins per lb

Beef Wellington: Pre-heat oven to 325 degrees, place on a lightly greased cookie sheet, cook for 20-25 minutes

Filet of Beef: Pre-heat oven to 350 degrees, cook for 15-20 minutes

Whole Roasted Turkey: Pre-Heat oven to 350 degrees. Add a small amount of water and gravy to the bottom of the pan. Wrap the bird tightly with plastic wrap first, then with aluminum foil (it is ok to use plastic wrap in oven as long as it is completely covered with foil). Check internal temperature, it should read 165 degrees, Cooking for approximately:

Small (10 – 12 lbs.)	45 minutes – 1 hour
Medium (16 – 20 lbs.)	1 – 1.5 hours
Large (20 – 26 lbs.)	1.5 – 2 hours

Raw Turkeys Pre-Heat oven to 350 degrees. Cook for 20-22 mins per lb. Check internal temperature, it should read 165 degrees, then let it sit for AT LEAST 20 mins before cutting (this keeps the bird moist and locks in flavors)

Stuffed Chicken Breast & Whole Roast Chicken: Pre-Heat oven to 325, Cover & Cook for 10-15 mins, uncover & cook for another 10-15 mins

Mashed Potatoes, Stuffed Cabbage & Stuffing: Microwave each/Pint for 2-3 mins or 3-5 mins per each/Quart, stirring halfway through to ensure heating throughout OR Cover and heat in 325 degree oven for 15-20 mins, stirring halfway through to ensure heating throughout

Vegetables & Rice: Can serve room temp or heat in microwave for 1-2 mins per Pint or 2-4 mins per Quart, stirring halfway through to ensure heating throughout

Potato Pancakes & Hot Hors D'oeuvres: Pre-heat oven to 400 degrees. Place on cookie sheet (lightly grease or pan spray), cook for 7-10 mins

Matzoh Balls: Microwave: Matzoh balls in brine for 30 secs per Matzoh ball. Stove top: Bring to a soft boil.

Please note: Matzoh Balls are packed in salt water for preservation only, do not add this water to soup. This water may be used for heating but drained and discarded before eating.

Lasagna Tray: Pre-heat oven to 350 degrees, cook covered for 30-35 minutes then uncooked for another 15-20 minutes or until the edges are bubbling

Pies & Dessert: Apple – Heat in oven at 350 degrees for 20-30 mins. Pumpkin, Chocolate Pecan, Rice Pudding & Coconut Custard – Serve at room temperature