



**HAPPY HOLIDAYS!**

**PLEASE: REFRIGERATE, FREEZE OR REHEAT IMMEDIATELY.**

**HEATING INSTRUCTIONS**

**\*\*Please allow the meat to completely defrost before the reheating process\*\***

**MICROWAVE OVEN: NOT SUGGESTED.**

**Conventional Oven:**

- 1. Let thawed meat rest on counter for about 1 hour or more prior to cooking**
- 2. Remove all plastic wrap from the item.**
- 3. Place item in roasting pan with rack, add liquid to cover bottom of pan (water or broth about 1-2 cups) and cover the pan tightly in aluminum foil (except for brisket-see below)**
- 4. Preheat oven to 225°F for prime rib & brisket, 375°F for all other items. If reheating prime rib and other item at the same time cook the prime rib &/or brisket first, then increase temperature after removing. Hold the prime rib/brisket in a pan covered with foil in a warm spot.**
- 5. Place the item in the oven and reheat to a minimum internal temperature:**
  - a. For Turkeys roughly 1 and half hours or internal temp of 165° for best results baste every 30 minutes and temp at 1 hour. Always take the temperature of the bird at the joint where the thigh meets the body.**
  - b. For Hams : Cut in half before placing face down on roasting rack. Cook for 1 hour and take the temp in the center of each ham half, keep checking every 15-20 minutes until a temp of 140° - for best results baste every 30 minutes**
  - c. For Prime Rib approximately 1 and a half hours depending on desired level of meat temperature- 125° medium rare, well done 145°**
  - d. For Sausage approximately 20 minutes temp 160°**
  - e. For Brisket roughly one hour, then begin temping the brisket in the thickest part, check every 20 until 145°. Do not use broth Wrap in plain unwaxed**

**butcher paper and placed in a dry pan is best, a pan with a foil lid is ok if you're not sure what that is.**

### **REHEATING INSTRUCTIONS FOR SIDE DISHES**

- 1. Preheat oven to 350°F.**
- 2. Remove all plastic wrap from the item**
- 3. Place item on cookie sheet**
- 4. Loosely replace lid before placing in oven, do not stack items on top of each other**
- 5. Place the item in the oven and reheat to a minimum internal temperature of 165° F.  
About 35-45 minutes**
- 6. Remove from oven and enjoy!**

**\*\*For Sweet Potato Souffle Only-** scatter marshmallows and pecans for the last 10-15 minutes of heating time. You can raise the temperature to get them more melty. Drizzle caramel sauce after removing from the oven.