



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, 325° for turkey breasts, and 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. Pull out of oven at 160**
 - b. For Turkey Breasts: place breast on foil, add 2 tablespoons of liquid to the top of meat. (you can use apple juice for a sweet note) Wrap tightly in foil. Place foil package in roasting pan with liquid and heat 10-15 minutes per pound. (Breasts are around 3.5 lbs) remove when meat is 160° and let rest 10-15 minutes before slicing.**
 - c. 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**

- d. For Prime Rib: approximately 1 and a half hours depending on desired level of meat temperature- 125° medium rare, well done 145°
- e. For Sausage: approximately 20 minutes temp 160°
- f. 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 also ok

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!

Pecan Pie is great at room temp or pop into a 350° degree oven covered on a cookie sheet and heat for 10-15 minutes. Let the pie rest for a few minutes before slicing.

****For Sweet Potato Casserole 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.