

OVEN REHEATING

Reheat in an oven at 375°.

Times may vary depending on the oven and the amount of food in the oven. All food should be heated to 165°.



ITEM	REHEAT TIME
Skillet Cornbread	10 min
Brioche Rolls	10 min
Quiche	10-12 min
French Toast	10-12 min
Crab & Artichoke Dip	10-12 min
Garlic Black Pepper Wings	10 min
Glazed Bacon Lollies	5 min
Roasted Turkey Breast At 25 minutes, we suggest you pour the heated gravy on for the last 10 minutes.	35 min
Glazed Ham	35 min
Cornbread Stuffing	35-40 min
Mashed Potatoes	25-30 min
Sweet Potatoes	25-30 min
Roasted Autumn Vegetables	25-30 min
7 Cheese Macaroni & Cheese	40 min
Green Beans	15 min

PREHEAT OVEN TO 300°

ITEM	BAKE TIME
Bake-at-Home Cookies Place cookie dough on baking sheet, evenly spaced 1 1/2-2 inches apart and bake until golden brown.	15 min
Cinnamon Rolls Bake uncovered in oven until warm. Remove and cover with cream cheese icing while still hot.	10-15 min

Glazed Cedar Plank Salmon 20-25 min

- Preheat the oven to 350° and set the oven rack in the center of the oven.
- Pull Cedar Plank Salmon from your fridge and fully unwrap but leave salmon in the aluminum pan on top of the cedar planks.
- Glaze the top of the salmon with 3 tablespoons of the included apricot glaze.
- Place whole pan into the oven in the center of the rack. Cook salmon for 20-25 minutes.
- After 20-25 minutes, turn oven to the broil function. Pull salmon from the oven and glaze with at least 1 tablespoon more of apricot glaze. Cook for another 3-4 minutes. Be careful to watch the salmon at this point as various broilers are hotter than others.
- Pull salmon from the oven and serve.

THANKSGIVING AT HOME COOKING & REHEATING INSTRUCTIONS

STOVETOP REHEATING



Butternut Squash Soup • Gravy • Au Jus • Heat & Serve Queso

Reheat on the stovetop in a saucepan on medium heat until they simmer.

Ready-to-Roast Turkey

3 hrs

- Let sit at room temperature 1 hour prior to cooking.
- Preheat oven to 350°. Rub the turkey with oil, then season with spice blend and rub to cover completely.
- Place turkey into a roasting pan and insert fresh herbs inside the cavity.
- Cook for approximately 2 hours and 45 minutes to 3 hours. The popper will pop at 175° at which point the turkey is fully cooked. Remove from oven and let rest for 20-30 minutes before carving.

Herb-Crusted Prime Rib

2 hr 30 min

- Let sit at room temperature for 1 hour prior to cooking.
- Preheat oven to 225° and set oven rack in the center of the oven. Fully unwrap Prime Rib and place directly in the middle of the oven.
- Cook meat for 2 hours and 30 minutes for rare meat. Use a meat thermometer to make sure meat has reached an internal temperature of your choosing before removing from the oven. If Prime Rib has not reached optimal temperature, set timer for an additional 5 minutes and then check again.



To get an accurate internal temperature reading, stick your thermometer into the very center of the roast from the side.

TEMPERATURE GUIDE
Rare: 120-126
Medium Rare: 127-132
Medium: 133-138

- Take Prime Rib out of the oven once it has reached the correct temperature. Cover roast with a moistened dish towel, and let sit for 30 minutes before serving. This helps retain the juices inside of the Prime Rib.
- Serve your delicious Prime Rib with heated au jus sauce and chilled horseradish sauce.

Pancakes

- 2 eggs, separated
- 1 3/4 cups buttermilk
- 4 TBS butter, melted
- 2 cups Dry Pancake Mix

- Whisk together the egg whites and the buttermilk in a small bowl.
- In another small bowl, whisk the egg yolks with the melted butter.
- Combine both wet mixes together and pour over the dry mix. Lightly mix the two together until incorporated. DO NOT OVERMIX. A few lumps are okay.
- Lightly oil pan or griddle with butter or use a lightly sprayed non-stick pan. Heat to medium high. Sprinkle with a few drops of water to test readiness. It should sizzle immediately. Pour or scoop approximately 1/2 cup of batter onto griddle for each pancake. Allow to cook on first side until surface has some bubbles and a few have burst, 1 to 2 minutes. Flip and cook until browned on the underside, 1 to 2 minutes more.