

THANKSGIVING WEEKEND AT HOME

REHEATING & COOKING INSTRUCTIONS

OVEN REHEATING



- Oven should be preheated to 375° (except where noted).
- Aluminum containers are all oven safe, or place in your own baking pan. Remove all plastic packaging before cooking.
- Please remove lid to reheat (except where noted).
- Times may vary depending on the oven and the amount of food in the oven.
- All food should be heated to an internal temperature of 165° (except where noted).
- We recommend allowing all items to sit at room temperature for 30 minutes - 1 hour prior to cooking.

ITEM	REHEAT TIME
Quiches	8-12 min
Cinnamon Rolls Let cream cheese frosting come to room temperature. Once rolls are baked, remove from oven and immediately smear with frosting.	5-7 min
Skillet Cornbread	5-7 min
Potato Rolls	5 min
Buttermilk Biscuits	5 min
Glazed Bacon Lollis	5 min
Garlic Black Pepper Wings Toss in a bowl with sauce after reheating.	10-12 min
Crab & Artichoke Dip, Spinach Dip Place dip in oven-proof container. Bake until bubbling and browning on top.	20-24 min
Mashed Potatoes (cover with foil)	30-35 min
Sweet Potatoes with Pecan Fig Butter	25-30 min
Roasted Vegetables (cover with foil)	25-30 min
Cornbread Stuffing	35-40 min
Seven Cheese Macaroni (cover with foil)	35-40 min
Beyla Honey-Glazed Spiral Baked Ham (cover with foil) Heat until piping hot.	25-30 min
Beyla Honey-Glazed Salmon Spread glaze evenly across top of salmon. Cook to an internal temp of 145°.	25-35 min
Veggie Loaf Cook to an internal temperature of 140°. Serve with heated mushroom gravy.	16-18 min

Bake-at-Home Cookies

Place cookie dough on baking sheet, evenly spaced 1 1/2 inches apart. Bake 13-15 minutes until golden brown.



Spatchcock Half Turkey

ROASTING TIME:
up to 2 hours

1. Allow turkey to rest at room temperature for 45 minutes. Preheat oven to 375°.
2. Cover front and back of turkey with provided seasoning and place back on vegetables skin side up. (Optional: You can rub both sides of turkey with olive oil or melted butter prior to seasoning.)
3. Pour 2 cups of water in the bottom of the pan.

4. Place turkey pan uncovered on center rack of oven; roast for 40 minutes. Baste with pan juices. Bake for an additional 40 minutes and baste again. Roast 10-30 more minutes until internal temperature of 155° in the thickest part of the breast. (The temperature will increase to 165° after removing from the oven.)

5. Remove from oven and allow to rest for 20 minutes before carving. Serve with warmed black pepper sage gravy.

Herb-Crusted Prime Rib

ROASTING TIME:
up to 3 hours

1. Let sit at room temperature for 1 hour prior to cooking.
2. Preheat oven to 225° and set oven rack in the center of the oven.
3. Fully unwrap prime rib, and place pan directly in the middle of the oven.
4. 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 (see temperature guide below) before removing from the oven. If prime rib

has not reached optimal temperature, set timer for an additional 5 minutes and then check again.

5. 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 20 minutes before serving. This helps retain the juices inside of the prime rib.

6. Serve your prime rib with heated au jus sauce and chilled horseradish cream.



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° Well Done: 145°

STOVETOP



Butternut Squash Soup, Black Pepper Sage Gravy, Au Jus, Mushroom Gravy

Reheat on the stovetop in a saucepan on medium low heat until warm.

Green Beans

Place herb butter scoops to the side. Add 1/2 cup of water and green beans to sauté pan over medium high heat. Cover and cook for approximately 5 minutes. Toss beans and cook a few more minutes uncovered until water is almost gone. Lower heat to medium low and add the butter. Toss gently as butter melts, cooking until beans are at your desired tenderness. Season with salt & pepper to taste.