

Reheating Instructions

Pre-Sliced Boneless Turkey

It is fully cooked and arranged in layers in tin pan. Add 1 pint of turkey stock to pan. Put top back on turkey container, place in oven at 350 degrees for 15 minutes or until desired temperature. Use your good judgment as to when it's to your liking to serve and eat it.

Prime Rib

Soak method is the best method

Prime Rib will be sliced and layered in a tin pan. It's been cooked to a temperature of 120 degrees - it is rare. We've provided Au Jus sauce for reheating the Prime Rib. Reheat Au Jus on a saucepan to boiling simmer or at 170 degrees. Using care, pour the hot Au Jus sauce into pan with the Prime Rib and allow to soak. Ensure beef is completely soaked. If not, use good judgment and add hot water to the Au Jus sauce. Below is guideline for soak time. Use your good judgment and liking to serve and eat.

Medium rare - soak approx. 2 minutes

Medium - soak approx. 4 minutes

Medium well - soak for approx. 5 minutes

Well done - soak for approx. 6 minutes

The soak time is a guide as it's dependent on Au Jus sauce temperature. Use your judgment, common sense, and look at the beef. The more done it is, the darker it will appear.

Whole Turkey

Prepare wisely, don't overcook. Low temp, longer time is best.

The turkey is fully cooked. Place turkey in a baking dish. Add a cup of water or turkey gravy. Cover the entire turkey, creating a "tent". Place in a preheated oven at 250 degrees. Every oven is different, thus, you MUST attend and using a meat thermometer, take an internal temperature. Turkey should be at internal temperature of 165 degrees or higher. Reheat for approx. 6-8 minutes per pound. (ex. 10lb. Will take about 1 hour.) Use a meat thermometer for best results. Then serve. Do not reheat turkey for more than 2 hours.

All reheating temperatures and times are for pre-heated oven.

Use a meat thermometer for best results.

Use proper safety handling with hot items

Pre-Sliced Boneless Ham

It is fully cooked and arranged in layers in tin pan. Place in oven at 350 degrees for 15 minutes or until desired temperature. Use your good judgment as to when it's to your liking to serve and eat it. Add some apple juice or coke in the bottom of pan to create more sweetness.

½ meals in microwaveable containers

All items can be reheated in the microwave on high setting. Approximately 3.5-4 minutes each, really to your liking. Be sure to stop and stir potatoes, dressing, gravy and green beans half way through.

Sides

Stuffing: cover and reheat in a 350 degree oven for 15 minutes

Gravy: bring to a simmer in a sauce pan over medium-low heat, stirring occasionally.

Mashed Potatoes: cover and reheat on a 350 degree oven for 10-12 minutes

A second method is to stir in ¼ cup of milk for every quart and reheat in a saucepan over medium-low heat.

Green beans: cover and reheat in a 350 degree oven for 15-20 minutes.

All items should be stirred at middle of reheat.

**Reheating instructions can also be found on our website
www.midwesternmeats.com**