

HOLIDAY MENU REHEATING INSTRUCTIONS

Reheating times are estimates. Actual baking time will vary based on oven size and proper calibration



STARTERS

OYSTERS ROCKEFELLER

Preheat oven to 400° F Place in oven on the provided pan for approximately 8 to 10 minutes. No more than 12 minutes.

MINIATURE CRAB CAKES

Preheat oven to 350° F Place on baking sheet. Bake until golden brown and internal temperature reaches 150° F. Approximately 8 to 10 minutes.

COOKED ENTRÉES

PRIME BEEF WELLINGTON

Preheat oven to 375° Place on an oven-safe tray lined with greaseproof paper. Cover loosely with tin foil. Bake until internal temperature reaches 120° and pastry is golden brown.

FRESH NATURAL SHENANDOAH TURKEY

Turkey comes fully cooked, chilled and ready to be reheated in its own aluminum pan. Reheating time will take 40 minutes to 1 hour depending on the size of the turkey.

Preheat your oven to 350° F. Keep turkey in provided plastic oven-safe bag. Take 1/2 pint of stock and pour into bottom of bag (to keep bird moist – while reheating). Close bag and place in oven. Bake until internal temperature in the breast reaches 140° Remove oven-safe bag during the final 20 minutes of heating to brown/crisp the skin and pour the remaining 1/2 a pint of stock Allow to rest for 15 minutes before carving.

FRESH NATURAL SHENANDOAH TURKEY BREAST

Turkey comes fully cooked, chilled and ready to be reheated in its own aluminum pan. Preheat your oven to 350° F. Keep turkey in provided plastic oven-safe bag. Take 1/2 pint of stock and pour into bottom of bag (to keep bird moist while reheating). Close bag and place in oven. Bake until internal temperature in the breast reaches 135° F Remove oven-safe bag during the final 15 minutes of heating to brown/crisp the skin and pour the remaining 1/2 a pint of stock Allow to rest for 15 minutes before carving.

HALF HONEY GLAZED SPIRAL HAM

Ham comes fully cooked and ready to be reheated in its own aluminum pan. Preheat your oven to 350° F Open foil and brush the ham with half of the provided glaze to keep ham moist while reheating. Bake for 10-12 min per pound or until internal temperature reaches 140° F.

SEARED BEEF TENDERLOIN

Tenderloin is seared only. Preheat oven to 375° F. Line baking sheet with parchment paper and place tenderloin on top. Bake until internal temperature reaches at least 120° F for medium rare.

ROASTED DUCK

Duck comes fully cooked, chilled and ready to be reheated Preheat oven to 350° F. Place duck on oven-safe pan. Roast uncovered (to keep the skin crisp) until internal temperature reaches 140° F. approximately, 30 to 40 minutes.

SALMON WELLINGTON

Preheat oven to 375 degrees. Place salmon on baking sheet. Bake until internal temperature reaches 120° and pastry is golden brown. Serve with the included Hollandaise sauce.

SIDE DISHES

BLUE LAKE GREEN BEANS W/ ALMONDS, FRESH RED CABBAGE WITH APPLES

Stove top: remove vegetables from plastic container and place in pan over medium heat for 5 to 8 minutes stirring occasionally. Season to taste.

SCALLOPED POTATOES

Preheat oven to 350° F. Place covered potatoes in oven in the provided oven-safe container for 20 min. Remove cover and bake for an additional 10 minutes.

PARMESAN CAULIFLOWER

Oven: Preheat oven to 350° F. Place covered cauliflower in an oven safe container and bake for 15 minutes.

Microwave: Place covered cauliflower in a microwave-safe container on high for 3 to 5 minutes.

BUTTERNUT SQUASH & CRAB BISQUE

Stove top: Place bisque in pot over medium heat. Stir occasionally until temperature reaches 165° F. Season to taste.

CORNBREAD STUFFING

Preheat oven at 145° F. Place covered stuffing in an oven-safe container for 15-20 minutes.

CREAMY MACARONI & CHEESE

Oven: Preheat oven at 145° F. Place covered macaroni & cheese in an oven-safe container for 12 to 15 minutes.

Microwave: reheat covered in the provided microwave-safe container for 1 to 2 minutes.

CREAMED SPINACH

Preheat oven to 350° F. Transfer creamed spinach into an oven-safe container, cover it, place in oven until internal temperature reaches 145° F., approximately 20 to 30 minutes.

DOUBLE BAKED POTATO

Preheat oven to 350° F Place on baking sheet. Bake approximately for 15 minutes

MASHED POTATOES W/ SWEET BUTTER

Oven: Preheat oven to 350° F. Transfer mashed potatoes into an oven-safe pan. Place them covered in oven for 15 to 20 minutes.

Microwave: Place mashed potatoes in a microwave-safe container. Cover well and heat for 2 minutes.

PAN DRIPPING GRAVY

Stove top: Place in saucepan over medium heat for 5 to 8 minutes stirring occasionally.

BREAD & ROLLS, BUTTERMILK BISCUITS & CHALLAH KNOT ROLLS

Preheat oven to 350° F. Place on baking sheet and heat for 5 to 7 minutes.

CORNBREAD

Microwave: Place on microwave safe container for approximately 30 seconds
Oven(recommended): preheat oven to 220° F. and bake for 10 to 15 minutes.

HOLIDAY BREAKFAST

BLUEBERRY FRENCH TOAST CASSEROLE

Preheat oven to 325° F. Place your blueberry French toast casserole in an oven-safe pan and bake uncovered for 5 to 7 minutes.

BREAKFAST FRITTATA

Frittata comes in its own oven-safe container. Preheat oven to 350°. Remove plastic cover from frittata and replace with tin foil. Place covered in oven until internal temperature reaches 165° F., approximately 20 minutes.

QUICHE

Preheat oven to 350°. Remove plastic cover and place quiche in oven for 18 to 20 minutes.

HOLIDAY DESSERTS

FRESHLY BAKED PIES

APPLE PIE, CHERRY PIE, APPLE CRANBERRY CRUMB

Preheat oven to 400°. Remove plastic cover and place in oven for 15 minutes.

COOKING INSTRUCTIONS

Actual baking time will vary based on oven size and proper calibration

PRIME RIB & DELMONICO ROAST

Season generously with your favorite dry rub. You may use olive oil to help the dry rub stick to the meat. This can be done days in advance. Remove roast from the fridge 2 hours before cooking. Preheat oven to 500° F Place roast on a roasting rack or directly in roasting pan with the fat side up. Cook for 15 to 20 minutes, or until desired outside crust has been achieved. Remove roast from oven. Lower oven temperature to 350° F Continue coking roast until it has reached desired doneness. This is best achieved using a meat thermometer. Check approximately 3/4 into total cooking time to gauge how far along you are. A rough estimate is 10 to 15 minutes p/lb Let roast rest 20 to 25 minutes before slicing, allowing for redistribution of juices. When preparing a rib roast, cut string and remove bones prior to slicing. (Wagshal's recommends coating the ribs in BBQ sauce and roasting for an additional 10 minutes for a great snack).

BEEF TENDERLOIN

Season generously with your favorite dry rub. You may use olive oil to help the dry rub stick to the meat. This can be done days in advance. Remove roast from the fridge 2 hours before cooking. Preheat oven to 500° F Place roast on a roasting rack or directly in roasting pan with the fat side up. Cook for 15 to 20 minutes, or until desired outside crust has been achieved. Remove roast from oven. Lower oven temperature to 350° F Continue coking tenderloin until it has reached desired doneness. This is best achieved using a meat thermometer. Check approximately 3/4 into total cooking time to gauge how far along you are. A rough estimate is 10 to 15 minutes p/lb Let roast rest 20 to 25 minutes before slicing, allowing for redistribution of juices.

COCHINILLO ASADO

INGREDIENTS

1 Cochinitillo
Salt to taste
1 Liter water
3 Tablespoons extra virgin oil

DIRECTIONS

Preheat oven to 350°
Make sure the cochinitillo is fully defrosted and dry.
Place the cochinitillo on its back, skin side down on a cutting board.
With a knife, carefully split open the spine of the cochinitillo. Be careful not to cut all the way through the spine. As well, make sure to not pierce the skin
Pour 1 liter of water into the bottom of a large oval cazuela and place the cochinitillo in it skin side down. Cazuelas for roasting cochinitillo have ridges to hold the pig above the liquid. If necessary, lay wooden spoons in the bottom of your pan to make sure the skin doesn't touch the water.
Place the cochinitillo in the oven and cook for 1 1/2 hours.
Remove cazuela from oven. VERY CAREFULLY flip the pig over so it is skin side up.
Increase oven temperature to 375° F.
Brush the pig with extra virgin oil.
Place cochinitillo in the oven and cook for approximately 40 minutes.
Cochinitillo is done when the skin is crisp and golden brown.

TURKEY

Preheat oven to 325°
Remove neck and giblets
Wash turkey inside and out with cold water, Drain well and dry
Season turkey's inside cavity with salt and pepper
Stuff cavity with chopped thyme, onions, carrots, parsley and celery, or loosely
Stuff with your favorite stuffing.
Tie legs together with twine.
Tuck wings under the body of turkey
Brush outside of turkey with melted butter.
Season with additional salt, pepper and any other spice you desire.
Place on elevated rack in a 2 to 2 1/2 inch deep roasting pan.
Add 1/2 cup of water or stock to pan.
Place a tent of foil loosely over the turkey for the first 60 to 90 minutes of roasting to avoid burning the breast.
After removing the foil tent, periodically baste the turkey with juices.
See approximate cooking times.
For best results always use an instant read thermometer.
Internal temperature must reach 180° F avoid touching bone while reading temperature If the turkey is stuffed, stuffing must reach 165° F.

TURKEY BREAST

Preheat oven to 325°
Wash turkey inside and out with cold water, Drain well and dry
Season turkey's inside cavity with salt and pepper
Stuff cavity with chopped thyme, onions, carrots, parsley and celery, or loosely stuff with your favorite stuffing.
Brush outside of turkey with melted butter.
Season with additional salt, pepper and any other spice you desire.
Place on elevated rack in a 2 to 2 1/2 inch deep roasting pan.
Add 1/2 cup of water or stock to pan.
Place a tent of foil loosely over the turkey for the first 60 to 90 minutes of roasting to avoid burning the breast.
After removing the foil tent, periodically baste the turkey with juices.
See approximate cooking times.
For best results always use an instant read thermometer.
Internal temperature must reach 160° F avoid touching bone while reading temperature If the turkey is stuffed, stuffing must reach 165° F.

UNSTUFFED TURKEY

8 -12 Lb.....2 3/4 - 3 hours
12 - 14 Lb.....3 -3 hours
14 - 18 Lb.....3 3/4 - 4 1/4 hours
18 -20 Lb.....4 1/4 - 4 1/2 hours
20 - 24 Lb.....4 1/2 - 5 hours

STUFFED TURKEY

8 -12 Lb.....3 - 3 1/2 hours
12 - 14 Lb.....3 1/2 - hours
14 - 18 Lb.....4 - 4 1/4 hours
18 -20 Lb.....4 1/4 - 4 3/4 hours
20 - 24 Lb.....4 3/4 - 5 1/4 hours