

PUSATERI'S

FINE FOOD SINCE 1963

COOKING & REHEATING INSTRUCTIONS

Cooking times may vary by oven. Place microwaveable items in a microwave-safe container, do not cover with plastic wrap before heating. An accurate probe thermometer should be used to check the internal temperature of cooked and reheated foods for at least 15 seconds. For the most accurate probe reading place the point of a clean thermometer into the thickest part of the protein, pie, stew, etc. it is also advisable to probe more than one area. NB: Do not place probe against bones or food containers.

CHEFS TIP: We recommend using your convection setting when possible for consistent temperatures and best results

APPETIZERS & STARTERS

Breads (loaves, dinner rolls), Latkas, Finger Foods

OVEN

1. Preheat oven to 350°F / 176°C
2. Bake on a sheet pan for 5-10 minutes.

Baked Brie

Preheat oven to 350° F. Line a baking tray with parchment paper and transfer cheese to tray. Bake uncovered for 20 minutes until heated throughout. Pastry should be golden brown and flaky when done.

SOUPS

Lemon Chickpea, Chicken Broth, Chicken Vegetable, etc.

STOVETOP

Pour in a saucepan and warm over medium heat and bring to a strong simmer or until the internal temperature reaches 165°F/74°C. Stir often. Avoid boiling over.

MICROWAVE

Pour in a microwave safe bowl and heat soup for 2-3 minutes or until internal temperature reaches 165°F/74°C; stir halfway through cooking. Do not bring to a rolling boil. Let stand 1 minute. Handle carefully as contents may be hot.

GRAVIES & SAUCES

Turkey Gravy, Beef Gravy, Red Wine-Demi Glace, Port Wine Jus

STOVETOP

Pour into a saucepan and heat over low heat, stirring frequently until gravy begins to simmer

MICROWAVE

Heat sauce for 1-2 minutes or until internal temperature reaches 165°F/74°C; stir halfway through cooking. Do not bring to a rolling boil. Let stand 1 minute. Handle carefully as contents may be hot.

STUFFING

Stuffing should be cooked separately from and never cooked inside the cavity of poultry to avoid any cross contamination.

Traditional Stuffing, Cornbread/Chestnut/Dried Fruit

OVEN

1. Preheat oven to 350°F / 176°C
2. Remove the top, heat uncovered for 10-15 minutes or until the internal temperature reaches 165°F / 74°C.

MICROWAVE

Microwave on high for 4 minutes, stir to heat evenly. Return to microwave, uncovered, for an additional 2-3 minutes or until the internal temperature reaches 165°F / 74°C.

TURKEY

Whole Roasted Turkey (Fully Cooked)

Your turkey has been slow roasted until completely cooked, only requiring you to reheat the bird safely.

OVEN

1. Preheat oven to 325-350°F / 162°-176°C.
2. Cover turkey with foil and roast for 1 hour. Uncover, baste the bird with pan juices or butter (not provided) and roast for 1/2-1 hour more or until internal temperature of the breast reaches 180°F / 82°C
3. Remove from oven and let rest 10 minutes before serving.

Whole Uncooked Turkey

Chefs Tips: Use pan juices and mirepoix to make flavourful gravy. Baste turkey every 30 minutes with cooking juices to achieve a moist and tender turkey.

OVEN

1. Preheat oven to 300°F / 149°C.
2. Season turkey, place on a rack in a shallow pan with mirepoix (onion, carrot, celery), along with ½ Ltr chicken stock.

3. Place pan on centre rack of the oven and cook for 3-4 hours until internal breast temperature reaches 180°F.
4. Remove bird from oven and let rest 10 minutes before serving.

Carved Turkey and Turkey Breast (Fully Cooked)

OVEN

1. Preheat oven to 350°F / 176°C.
2. Reheat for 30-45 minutes. Uncover, baste with pan juices or butter (not provided) and roast for another 15 minutes more or until internal breast temperature reaches 165°F / 74°C

ROASTS

Prime Rib Roast, Beef Tenderloin, Rack of Lamb

OVEN

1. Preheat oven to 350°F / 176°C.
 - a. Remove lid and reheat 25 minutes or until internal temperature reads 145°F / 63°C for Medium-Rare
 - b. Remove lid and reheat for 30 minutes or until internal temperature reads 160°F / 71°C for Medium
 - c. Remove lid and reheat for 40 minutes or until internal temperature reads 170°F / 77°C for Well Done

BRAISES

Beef Brisket

OVEN

1. Preheat oven to 350°F / 176°C.
2. Bake on a sheet pan for 30-35 minutes.
3. Remove the foil and heat for an additional 5 minutes or until the internal temperature reaches 160°F / 71°C.

GLAZED SPIRAL HAM

OVEN

1. Preheat oven to 350°F / 176°C. Cover loosely with foil and heat for 30-40 minutes.
2. Remove the foil and heat for an additional 5 minutes or until the internal temperature reaches 160°F / 71°C.

POT PIES

Tourtiere, Chicken Pot Pie, Turkey Pot Pie

OVEN

1. Preheat oven to 350°F / 176°C.
2. Remove the lid. Bake on a sheet pan for 15-20 minutes or until the internal temperature reaches 165°F / 74°C.

FISH

Salmon, Sea Bass, Black Cod

OVEN

1. Preheat oven to 350°F / 176°C.
2. Remove the lid. Reheat 15-20 minutes or until the internal temperature reaches 158°F / 70°C.

POULTRY

Cornish Hens, Chicken Supremes

OVEN

1. Preheat oven to 350°F / 176°C.
2. Remove the lid. Reheat 15-25 minutes or until the internal temperature reaches 165°F / 74°C.

PASTA

Agnolotti, Lasagna (meat and vegetarian)

OVEN

1. Preheat oven to 350°F / 176°C.
2. Remove the lid. Reheat 20-30 minutes or until the internal temperature reaches 165°F / 74°C.

ROASTED AND GRILLED VEGETABLE SIDE DISHES

All side dishes are in oven-friendly containers. If reheating in the oven, always remove plastic

Green Beans, Asparagus, Roasted Root Vegetables, Roasted Sweet Potatoes & Cranberries, Roasted Potatoes, Heirloom Carrots, Butternut Squash Gratin

OVEN

1. Preheat oven to 350°F / 176°C
2. Remove the top, cover loosely with foil and heat for 20 minutes.
3. Remove the foil and heat for an additional 5 minutes.

WHIPPED (MASHED) VEGETABLE SIDE DISHES

Garlic Whipped Potatoes, Smoked Cheddar & Truffle Whipped Potatoes, Brown Butter Mashed Sweet Potatoes

OVEN

1. Preheat oven to 350°F / 176°C
2. Remove the top, stir, cover loosely with foil and heat for 20-30 minutes. Remove the foil and heat for an additional 5-10 minutes

STOVETOP

Reheat in a large saucepan over medium heat, adding a little milk, soy beverage or broth as necessary to achieve desired consistency. Stir until hot.