



CHRISTMAS REHEATING INSTRUCTIONS

GENERAL INSTRUCTIONS FOR ALL FOOD

- refrigerate perishable items overnight
- remove all food from the refrigerator approximately two hours prior to re-heating
- preheat your oven to the listed temperature for at least 30 minutes
- because heating times may vary depending on the size and actual temperature of your oven, all heating times are approximate

ZUCCHINI FRITTERS AND POTSTICKERS heat at 350° uncovered for 6-8 minutes

MEDITERRANEAN TURKEY ZUCCHINI MEATBALLS heat at 350° uncovered for 6-8 minutes

SOUP AND TURKEY GRAVY pour contents into a sauce pan and heat over a medium high heat, stirring frequently. heat just until it starts to boil, then remove and serve

OVEN ROASTED WHOLE TURKEY remove white butcher paper from turkey, leaving foil on. place in large roasting pan. heat whole turkeys at 350° for about one hour. for crispier skin, remove turkey from oven after heating and turn heat up to 475 degrees. carefully remove foil and return uncovered turkey to oven for an additional 10-15 minutes

HARISSA CHICKEN heat at 370° uncovered for 12 minutes

BOEUF BOURGUIGNON heat at 350° covered for 20 minutes

APRICOT GLAZED HAM heat at 375° covered for 30-40 minutes or until heated through

BEEF TENDERLOIN heat at 375° uncovered for 10-20 minutes or until cooked to desired temperature

PORK LOIN heat at 350° covered for 15-20 minutes

BUTTERNUT SQUASH LASAGNE heat at 350° covered for 30-45 minutes, or until heated through

MACARONI AND CHEESE heat at 350° covered for 30-45 minutes, or until heated through

MASHED POTATOES heat at 350° covered for 15-20 minutes, or until heated through

BRUSSELS SPROUTS heat at 350° uncovered for 15 minutes, or until heated through

ROASTED WINTER VEGETABLES 350° uncovered for 12-15 minutes

CAULIFLOWER GRATINEE heat at 350° uncovered for 10-12 minutes

DINNER ROLLS place rolls on a baking sheet, heat at 350° for 6 minutes. serve immediately

RUSTIC APPLE PIE place pie on a baking sheet, heat at 325° for 15-20 minutes, or until warm

QUICHE place quiche on a baking sheet, heat at 350° for 20-25 minutes, or until warm

BAKED BLUEBERRY FRENCH TOAST heat at 350° covered for 35-40 minutes, or until heated through

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