



Heating/Cooking Directions

The dinner selections you just received are already seasoned and have been specially prepared for easy reheating and/or cooking.

Preheat Oven to 350

Since all ovens vary to some degree, you may have to alter these directions somewhat.

Baked Creamy French Brie Wheels -

Small: Loosely covered, heat for approx 10-12 minutes.

Large: Loosely covered, heat for approx 20 minutes.

Asparagus Torte – Heat uncovered for approx 10 - 15 minutes.

Sweet Potato and Crispy Potato Pancakes, Vegetable Cornucopia, Pigs in a Blanket and

Bacon Wrapped Dates – Separate on cookie sheet and heat uncovered for approx. 10 to 15 minutes.

Soups – Simmer on low flame in pot on stove until hot.

Salads – Toss all ingredients together right before serving.

Stuffings - Keep covered for 15 minutes and uncovered for 10.

Candied Yams – Uncover and heat for approx. 25 minutes.

Corn Soufflé – Keep covered and heat for approx. 20 to 25 minutes.

Vegetable Medley and Green Beans Almondine -- Keep covered and heat for approx. 12 to 15 minutes.

Winter Roasted Ratatouille and Yukon Gold Mashed Potatoes– Heat in microwave for about 5 minutes (or) put in an oven safe dish with cover and heat for approx 12 to 18 minutes.

Turkey Breast (sliced off the bone) – Keep covered and heat for approx. 20 minutes.

Whole, Carved, and Deconstructed Turkey – Keep covered with foil and heat for approx. 40 to 45 minutes.

Turkey Gravy and Filet Mignon Sauce – Heat on low flame in pot on stove until hot.

Beef Lasagna - Heat covered for 20 to 25 minutes and uncovered for 20 minutes.

Vegan Lasagna – Heat covered for 15 minutes and uncovered for 15

Filet Mignon – Heat uncovered for approx. 30 to 35 minutes. Remove from oven, cover with tin foil and let sit for 10 minutes before serving.

Ready to Roast Turkeys

Pre heat oven to 350 degrees. Bake turkey until golden brown on top, 35-45 mins. Once brown, place ½" of water or stock of choice in pan, and cover with tin foil. Continue to roast, checking and basting every 30 mins. The turkey is done when a thermometer inserted in the thickest part of the turkey's thigh reads 155-165 degrees, Approx. 3-3 ½ hrs. Remove from roasting pan and let sit for 20 minutes before serving.

Breads, Biscuits and Corn Muffins – Serve room temp or warm in the oven for 5 minutes if desired.

Pumpkin Pie, Fruit Tart, Coconut Custard Pie and Pumpkin Cheesecake – Serve chilled.

Pecan Pie, Apple Pie – Serve room temp or warm out of the oven by heating for 5 minutes.

We are available to answer any questions
until 1:00 PM on Thanksgiving Day.

**From everyone at La Promenade
Happy Thanksgiving and Bon Appetit!**