

# Heating Instructions for Thanksgiving Menu Items

Thank you for choosing Jamie Hollander Gourmet Foods to help prepare your Thanksgiving dinner. **Our all-natural turkeys are brined and may appear slightly pink, even after roasting.** Please read the instructions below to gauge your turkey's doneness.

## THE MAIN COURSE

**Traditional Roasted Turkey:** Allow the turkey to sit at room temperature for 30 minutes. Add about 1 cup of water to the pan and cover the pan with aluminum foil. Heat your turkey, covered, in a 350° oven using the following time guidelines:

Small turkey (12-16lbs.): 1 hour

Medium turkey (16-20lbs): 1.5 hours

Large turkey (20+ lbs): 2.5 hours

Your roasted turkey is already fully cooked, so there is no need to cook it any longer than it takes to get it hot. To check for doneness, insert a small knife into the breast until it reaches the bone, leave it in for 10 seconds, then remove it and feel the tip of the knife. If it's hot, then the center of the bird is hot. If you feel your turkey is undercooked, place the carved side down (skin up) in the roasting pan and return to the 350° oven for 15-25 minutes.

**Raw Turkey:** Rub or brush the skin with olive oil or butter. Your turkey has been brined so there's no need to season additionally. Cover your turkey with foil and place in a 350° oven. Cooking time will vary from 3-5 hours depending on the size of the turkey. As a general guideline, turkeys take approximately 12 minutes per pound. For example, if your turkey weighs 15lbs, it should take 180 minutes (3 hours). Check the sticker on your packaging for the exact weight of your turkey. Remove foil from turkey during the last 30 minutes of cooking time to brown the skin. To check the doneness of your turkey, take a meat thermometer and stick it into the thickest part of the breast. The internal temperature should be 160°. Do the same with the thickest part of the thigh, checking for the same 160° temperature. If, after carving the turkey, you feel it's underdone, you can return the meat, skin side up and covered with foil, to the oven for 15-25 minutes. Remember that our turkeys are all-natural and brined, and will appear slightly pink even when fully cooked.

**Turkey Breast and Stuffed Turkey Breast:** Add a small amount of water (about 1/2 cup) to the pan and cover with aluminum foil. Heat your turkey breast, covered, in a 350° oven for approximately 30 minutes or until fully heated through. The turkey breast is already fully cooked, so there is no need to cook it any longer than it takes to get it hot.

**Pineapple-Glazed Smoked Ham:** Heat your ham, covered, in a 350° oven for approximately 90 minutes (for a small ham, about 8lbs.) to 120 minutes (for a large ham, about 16lbs), or until fully heated through. The ham is already fully cooked, so there is no need to cook it any longer than it takes to get it hot. To check the center of your ham, insert a small knife into the thickest part until it reaches the center, leave it in for 10 seconds, then remove it and feel tip of knife. If it is hot, then the center of the ham is hot.

## SIDE DISHES

**Traditional Mashed Potatoes and Roasted Sweet Potatoes:** Heat, covered, in a 350° oven for 30-40 minutes or until heated through. Stir the potatoes halfway through the heating time to ensure even and thorough heating.

**Classic Bread Stuffing and Caramelized Apple & Cornbread Stuffing:** Heat, covered, in a 350° oven for 30-40 minutes or until heated through.

**Caramelized Brussels Sprouts:** Heat, uncovered, in a 350° oven for 30-40 minutes or until heated through. Alternatively, heat in a microwave-safe bowl for 2-4 minutes until heated through.

**Green Beans with Lemon & Parmesan:** Heat in a sauté pan over medium heat for 5-7 minutes or until heated through. Stir well while heating. Alternatively, heat in a microwave safe bowl for 2-4 minutes until heated through.

**Gravy, Butternut Squash Soup and Wild Mushroom & Barley Soup:** Heat in a saucepan over medium heat for 5-7 minutes or until heated through. Stir well while heating to prevent scorching. Alternatively, heat in a microwave safe bowl for 2-4 minutes until heated through.

**Kale Salad and Cranberry Sauce:** Enjoy at room temperature.

## BAKED GOODS

**Buttermilk Pumpkin Biscuits and Sweet Cornbread Muffins:** Heat, covered in foil, in a 350° oven for 3-4 minutes, until slightly warmed. Use caution not to overheat. Alternatively, biscuits can be enjoyed at room temperature.

**Baguettes:** Heat, covered in foil, in a 350° oven for 7-9 minutes until toasted. Slice and enjoy.

**Desserts:** Please see instructions included in each dessert.

**Please Note:** All cooking and heating times may vary due to differences in ovens, stoves, and amounts or sizes of items being reheated. If you are in doubt, give yourself a few extra minutes to heat foods. Keep foods covered in foil so they retain heat until dinnertime.

*Happy Thanksgiving!*

JAMIE HOLLANDER

GOURMET FOODS & CATERING