



Holiday Dinner Re-Heating Instructions

Tenderloin:

Bake uncovered at 350 for 30-35 minutes, or until internal temperature reaches 130 degrees. Let stand for 5 minutes before slicing.

Roast Turkey:

Heat at 325 for 40-45 minutes covered, until hot.

Beef Stroganoff / Bourguignon: Heat at 325 for 1-1.25 hours covered, until hot.

Chicken Cordon Bleu: Heat at 325 for 30-35 minutes covered, until hot.

Individual Beef Wellingtons: Preheat oven to 400. Baste with egg wash and bake for 30-35 minutes for medium rare. For Medium -remove from oven and let rest for 5-10 minutes before serving.

Mac & Cheese: Heat at 325 for 30-35 minutes covered, until hot.

Potatoes & Vegetables:

Preheat oven to 325. For under 6 servings heat covered for 20-30 minutes, or until hot. Over 6 servings heat covered for 35-45 minutes or until hot. Over 15 servings heat for 45-60 minutes, or until hot. Stir once half way through.

Double Baked Potatoes: Heat at 325 for 30-35 minutes, until hot.

Stuffing:

Preheat oven to 325. Under 6 servings heat covered for 20-30 minutes, or until hot. Over 6 servings heat covered for 30-35 minutes or until hot. Stir once halfway through.

Gravy / Bordelaise Sauce

Heat on top of stove over medium high heat in a saucepan until just boiling. Do not continue to boil.

Spiral Ham

We recommend that you serve your fully cooked spiral ham at room temperature, and you can do that by removing it from the refrigerator at least 45 minutes before serving.

If you would like to warm your ham, preheat oven to 300 , loosen the foil around the ham, but leaving it covered. Place ham in roasting pan or in a foil pan, add 3-5 Tablespoons of water in bottom of pan and bake for 1 1/2 - 2 hours. Do not overheat. Internal temperature should be 120 degrees. Leftover ham can be frozen.

Cranberry Brie Tartlets can be served cold but if you would like to serve them warm heat at 350 degrees for 10-12 minutes or until brie is melted.

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