



Holiday Dinner Re-Heating Instructions

Steer 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 covered at 325 for 12-15 minutes per pound until hot.

Beef Shortribs / Beef Bourguignon / Beef Stroganoff

Heat covered at 325 for 45 minutes 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.

Lump Crab Cakes: Heat at 350 for 15 minutes or until hot all the way though

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 just until boiling, then remove.

Spiral Ham

We recommend serving spiral ham at room temperature - remove from refrigerator 45 minutes before serving. If you would like to warm your ham, preheat oven to 300, loosen the foil around the ham, keeping 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.

Rumaki / Bacon-Wrapped Dates: Heat uncovered at 350 for 15-20 minutes until hot