



THANKSGIVING TO GO

REHEATING INSTRUCTIONS

OVEN REHEATING

Almost everything can be reheated in an oven at 375°.



ITEM	REHEAT TIME*
Skillet Cornbread*	10 min
Brioche Rolls*	10 min
Roasted Turkey Breast <small>At 25 minutes, we suggest you pour the heated gravy on for the last 10 minutes.</small>	35 min
Glazed Ham	35 min
Cornbread Stuffing	35-40 min
Whipped Red Potatoes	25-30 min
Sweet Potatoes	25-30 min
Roasted Autumn Vegetable	25-30 min
7 Cheese Macaroni & Cheese	40 min
Green Beans	15 min

The containers you're receiving are all oven safe, however, we suggest that you remove our provided lids and add a layer of aluminum foil. Alternatively, you could transfer the food to an oven-safe baking dish.

Times are a guideline. Temperatures may vary based on different ovens, and the amount of food in the oven. All food should be heated to 165 degrees.

STOVETOP REHEATING

Butternut Squash Soup
Gravy
Au Jus



Reheat on the stovetop in a saucepan on medium heat until they simmer

*All breads should be baked 10 minutes.

Salt Crusted Prime Rib

1. Let sit at room temperature for 1 hour prior to cooking.
2. Preheat oven to 225° and set oven rack in the center of the oven.
3. Fully unwrap Prime Rib so that there is no plastic wrap or foil left surrounding the meat. Place directly in the middle of the oven.
4. Cook meat for 2 hours and 30 minutes for Rare meat. Use a meat thermometer to make sure meat has reached an internal temperature of your choosing before removing from the oven. If Prime Rib has not reached optimal temperature, set timer for an additional five minutes and then check again.



To get an accurate internal temperature reading, stick your thermometer into the very center of the roast from the side.

TEMPERATURE GUIDE
Rare: **120-126**
Medium Rare: **127-132**
Medium: **133-138**

5. Take Prime Rib out of the oven once it has reached the correct temperature. Cover roast with a moistened dish towel, and let sit for 30 minutes before serving. This helps retain the juices inside of the Prime Rib.
6. Serve your delicious Prime Rib with heated Au Jus sauce and chilled horseradish sauce.

Glazed Cedar Plank Salmon

1. Preheat the oven to 350° and set the oven rack in the center of the oven.
2. Pull Cedar Plank Salmon from your fridge and fully unwrap but leave salmon in the aluminum pan on top of the cedar planks.
3. Glaze the top of the salmon with 3 tablespoons of the included apricot glaze.
4. Place whole pan into the oven in the center of the rack.
5. Cook salmon for 12 minutes.
6. After 12 minutes, turn oven to the Broil function. Pull salmon from the oven and glaze with at least 1 tablespoon more of apricot glaze. cook for another 3-4 minutes. Be careful to watch the salmon at this point as various broilers are hotter than others.
7. Pull salmon from the oven and serve with lemon wedges on the side.