



Holiday Dinner Re-Heating and Serving Suggestions

Thank you for choosing to serve an AJ's chef-prepared dinner for your celebration.

Entrée Directions:

Water, chicken broth and/or apple juice, may be needed and is not included with dinner. Chicken broth is included with turkey dinner. All temperatures are in Fahrenheit. We recommend using a meat thermometer to ensure proper temperatures.

Turkey: Pre-heat oven to 375°. Remove the Turkey from the bag. Add 1 cup of chicken broth to pan, replace the foil cover and heat 1½ to 2 hours (oven times may vary) or until internal temperature reaches 165°. Larger turkeys may take longer depending on your oven. Insert thermometer into the thigh, not touching the bone. You may remove the foil during the last 15 minutes of cooking time for a nice brown finish. Check your turkey occasionally, and take care not to over-cook.

Turkey Breast: Pre-heat oven to 350°. Add 1 cup of chicken broth to pan, replace the foil cover and bake 30 min or until internal temperature reaches 165°.

Ham: Pre-heat oven to 375°. Add 1 cup water or apple juice to pan, replace foil cover and heat approx 1 to 1½ hours (estimate, oven times may vary) or internal temperature reaches 165° F.

Leg of Lamb: Pre-heat oven to 350°. Add 1 cup of water or chicken broth to pan, replace the foil cover and heat approx 40 min or until internal temperature reaches 140°.

Pork Crown Roast: Pre-heat oven to 375°. Add 1 cup water or chicken broth to pan, replace foil cover and heat 1½ to 2 hours or until internal temperature of 165° is reached. Place heated dressing in center of Crown Roast and serve.

Beef Wellington: Pre-heat oven to 375°. Uncover and place in oven for 30-35 minutes (check after 15-20 min.) or until golden brown and meat has reached preferred doneness.** Serve immediately.

**Rare 120° -125° Med Rare 130° -140° Med 145° -150° Well Done 155°

Standing Ribeye Roast: Set roast out at room temperature for 30 minutes. Pre-heat oven to 350° and heat the roast for 30-60 minutes (check after 20 min.) or until it has reached preferred doneness.**

**Rare 120° -125° Med Rare 130° -140° Med 145° -150° Well Done 155°

See reverse for side dish directions.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.



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Side Dish Directions:

NOTE: Yams, green beans almandine, stuffing and potatoes can all be heated in the same oven as the entrée. It will require longer reheat time for the entrée and side dishes when re-heating together. Please pay close attention to the side dishes; they will heat more quickly than the entrée. All temperatures are in Fahrenheit. We recommend using a meat thermometer to ensure proper temperatures.

Scalloped or Mashed Potatoes: **To heat in oven:** pre-heat to 350°, cover with foil, place container on a baking/cookie sheet and heat for 30-40 min or until internal temperature reaches 165° (stir occasionally). **To heat in a microwave:** transfer contents to a microwave safe container, and cover with plastic wrap. Heat on high for approx. 8-10 min (stir occasionally) or until internal temperature reaches 165°. For mashed potatoes, if desired, when finished heating, whip in a large bowl using a whisk/electric mixer; add milk/cream as desired to enhance creaminess.

Green Beans Almandine: **To heat in oven:** pre-heat to 350°, add ½-cup of water or broth to the container. Cover with foil, place on a baking/cookie sheet and heat for 15-20 min or until internal temperature reaches 165°. **To heat in a microwave:** transfer contents to a microwave safe container, and cover with plastic wrap. Heat on high for approx. 8-10 min or until internal temperature reaches 165°.

Herbed Stuffing: If you prefer more moisture, add a ½ cup chicken broth. **To heat in oven:** pre-heat to 350° cover with foil, place container on a baking/cookie sheet and heat for 30-40 min or until internal temperature reaches 165°. **To heat in a microwave:** transfer contents to a microwave safe container, and cover with plastic wrap. Heat on high for approx. 8-10 min or until internal temperature reaches 165°.

Candied Yams: **To heat in oven:** pre-heat to 350°, cover container with foil, place on a baking/cookie sheet and heat for 25-30 min or until internal temperature reaches 165°. **To heat in a microwave:** transfer contents to a microwave safe container, and cover with plastic wrap. Heat on high for approx. 6-8 min or until internal temperature reaches 165°.

Gravy: Transfer to a medium-sized saucepan and cook over medium heat, stirring frequently to avoid scorching, until it reaches a temperature of 165°. The gravy will be thick when you receive it; it will thin-out during reheating.

Hot Cross Buns: Pre-heat oven to 325°, cover with foil and heat for 4-6 minutes. Check to see if they are warm enough for your taste. Depending on how the buns were stored, the time may vary.

See reverse for entrée directions.

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