

# Heating Instructions for Christmas

## Appetizers –

**REHEATING INSTRUCTIONS** *pre-cooked appetizers should be heated from a room temp state.*

**Hot Crab Dip, 3 lb.** - Preheat oven to 325°F, cover and heat for 30-40 minutes, stir halfway through

**Hot Artichoke and Spinach Dip, 3 lb.** - Preheat oven to 325°F, cover and heat for 30-40 minutes, stir halfway through.

**Mini Crab Cakes-** Preheat oven to 400°F, heat uncovered for approx. 6 minutes

**Stuffed Mushrooms-** Preheat Oven to 325°F, heat uncovered for 15 minutes

**Lobster Mac & Cheese-** Preheat Oven to 325°F, heat uncovered for 40 minutes

**COOKING INSTRUCTIONS** - *All oven-ready items should be reheated from a room temp. state.*

**Brie en Croute** *Uncooked* - Preheat oven to 375°F, bake uncovered for 20-25 minutes or until golden brown, allow to sit for 15 minutes before serving.

**Baby Lamb Chops** *Uncooked* - Preheat oven to 400°F, bake uncovered for 25-30 minutes.

**Filet of Beef** *Uncooked* - Preheat oven to 500°F, bake uncovered for 30 minutes. Internal temperature should be 125°F for medium rare.

**Entrees** - **REHEATING INSTRUCTIONS** *All oven-ready items should be reheated from a room temp. state and transferred into an oven safe container if not already in one.*

**Chicken or Seafood** - Preheat oven to 350°F, bake covered for 45 minutes.

**Pasta, Sauce Separate** – Heat sauce separately and mix thoroughly into room temperature pasta.

**Pasta, Pre-made ½ trays** (lasagna & ziti) – Preheat oven to 350°F, bake covered for 1 hour.

**Eggplant Rollatini or Parmigiana** – Preheat oven to 325°F, bake covered for 45 minutes, uncover for the last 10 minutes.

**COOKING INSTRUCTIONS** - *All oven-ready items should be reheated from a room temp. state.*

**Boneless Leg of Lamb** *Uncooked* - Preheat oven to 325°F, cook covered for approx. 2 hours. Internal temperature should be 125°F for medium rare.

**Crown Roast of Lamb** *Uncooked* - Preheat oven to 375°F, cook covered for 1 hour.

**Lobster Tails** *Uncooked* - Preheat oven to 400°F, cook uncovered for 20 minutes.

**Beef Wellington** *Uncooked* - Preheat oven to 375°F, cook uncovered for 45-50 minutes. Internal temperature should be 125°F for medium rare, 135°F for medium.

**Par-Cooked Filet Mignon** - Preheat oven to 400°F, finish cooking uncovered for 20-22 minutes. Internal temperature should be 125°F for medium rare. Allow to rest for 10 minutes before slicing.

### **SURF & TURF for 4-6 people**

**Filet of Beef** – Remove from vacuum pack, put in oven-safe container & season (provided). Preheat oven to 500°F, cook uncovered for 30 minutes. Heat gravy and serve on the side.

**Stuffed Shrimp** – Heat Lobster Sauce separately on stove top. Pour over shrimp. Then heat covered in 350°F oven for 15 minutes.

### **ITALIAN DINNER for 4-6 people**

**Eggplant Rollatini, Pasta Pink Pomodoro Sauce, Chicken Francaise** – Preheat oven to 325°F, heat covered for 45 minutes

**Stuffed Mushrooms & Broccoli Rabe** – Preheat oven to 325°F, heat uncovered for 15 minutes.

***Pre-Cooked Turkey*** - your turkey is fully cooked and should be reheated from a room temperature state **\*add chicken broth to the bottom of the provided roasting pan and cover before heating\***

#### **Whole Turkey**

16-20 lbs. - Preheat oven to 325°F, and heat for an hour and a half

24-28 lbs. - Preheat oven to 325°F, and heat for 2 hours

#### **Turkey Breast - Bone-in**

10 lb. Breast on Bone- Preheat oven to 325°F, heat for 40 minutes

18 lb. Breast on Bone- Preheat oven to 325°F, heat for 1 ½ hours

***Smoked Virginia Hams*** - Your Market Basket Ham is fully cooked and may be served cold. To serve hot, place in a shallow roasting pan with one of the following liquids in the bottom- ginger ale, white wine or cider (2 oz of liquid per pound) *Baste Frequently.*

**Boneless Ham - Preheat oven to 325°F, heat for 8 minutes per pound**

**Bone-In Ham - Preheat oven to 325°F, heat for 10 minutes per pound**

\*Raisin sauce is provided to use as either a glaze or on the side as gravy

***Sides*** - your sides are fully cooked and should be reheated from a room temperature state  
*Items need to be placed into an oven safe or microwave safe container before heating.*

**Potatoes & Stuffing** - Preheat oven to 325°F, cover and poke holes in foil, heat for 45 minutes to 1 hour, stirring mid-way through heating time.

**Vegetables - OVEN** Preheat oven to 325°F, cover and heat for 30-35 minutes

**MICROWAVE** Set on high for approx. 2-3 minutes, stir halfway through heating time