

REHEATING YOUR SIDES

Please follow these useful tips when reheating your prepared holiday foods. Oven times may vary based on oven type, accuracy of temperature, and amount of food being reheated. When using the microwave, stir food after 2-3 minutes.

SIDE DISHES

The foil or plastic container your side dishes are packaged in can go in either your oven or microwave. However, please remove the foil or plastic top prior to placing food in oven or microwave.

- Cornbread stuffing
- Creamed spinach
- Roasted root vegetables
- Roasted Brussels sprouts
- Green beans with mushrooms
- Wild & brown rice stuffing
- Savory stuffing
- Yukon Gold mashed potatoes
- Mashed sweet potatoes
- Butternut squash with sage
- Mac & Cheese

Oven: 350°F for 15-20 minutes, covered with foil

Microwave: 2-4 minutes

Gravy

Warm in a saucepan over medium-low heat, stirring frequently.

REHEATING YOUR ENTRÉE

Harvest Field Roast En Croute

Preheat oven to 375°F. Remove the plastic packaging and place thawed roast on a parchment-lined sheet pan. Bake for 1 hour, or until internal temp of 165°F is reached and puff pastry is golden brown.



REHEATING YOUR ENTRÉES

Fully Cooked Whole Diestel Turkey

Your turkey has been fully cooked at the Diestel Family Turkey Ranch and is ready to heat and serve. Remove the packaging and place in a roasting pan with 1 cup (or so) of water or chicken/turkey stock. Warm in the oven at 325°F. For optimal flavor and texture, we recommend the following cooking times:

7-10lb turkey

approximately 1½-2 hours

10-13lb turkey

approximately 2-2½ hours

12-14lb turkey

approximately 2½-3 hours

If you have a meat thermometer, heat your turkey to an internal temperature of 165°F. A light pinkish color near the bone is natural in the Diestel turkey and is not a sign of being undercooked.

Diestel Herb Roasted Boneless Turkey Breast

Your turkey breast has been fully cooked in our Prepared Foods Department and is ready to heat and serve. Remove from packaging and place in a baking dish with a small amount of water or chicken/turkey stock. Cover tightly with foil and warm in a preheated oven at 350°F for approximately 10 minutes per pound. For crisper skin, remove foil for the last 5 to 10 minutes of cooking.

Diestel Boneless Turkey Breast

Your turkey breast has been fully cooked at the Diestel Family Turkey Ranch and is ready to heat and serve. Remove from packaging and place in a baking dish with a small amount of water or chicken/turkey stock. Cover tightly with foil and warm in a preheated oven at 350°F for approximately 10 minutes per pound. For crisper skin, remove foil for the last 5 to 10 minutes of cooking.

Beeler's boneless spiral-cut ham

Your spiral-cut ham has been fully cooked at Beeler's and is ready to heat and serve. Remove from packaging and wrap in foil with a slight opening at the top. Place in a roasting pan and warm in a preheated oven at 325°F for 1½ to 1¾ hours. Internal temperature should reach 165°F.

Boneless Prime Rib

Your prime rib has been fully cooked at Oregon Country Beef and is ready to heat and serve. Remove packaging and place in a roasting pan on a rack (if you don't have a rack, you can elevate the rib off the pan with a few carrots). Cover with foil and warm in a preheated oven at 325°F for approximately 2 hours (for medium rare), or until the internal temp reaches 105°F. Remove pan from oven and let rib rest covered for 10-15 minutes to allow juices to settle back into the meat.