

# 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 plastic top prior to placing food in oven or microwave.

- Cornbread stuffing
- Fingerling potatoes with fresh herbs
- Roasted root vegetables
- Roasted Brussels sprouts
- Green beans with mushrooms
- Wild & brown rice stuffing
- Buttermilk mashed potatoes
- Mashed sweet potatoes
- Butternut squash with sage
- Scalloped Potatoes
- Cauliflower mash

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

**Microwave:** 4-6 minutes

## Gravy

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

## Savory Bread Stuffing

Preheat oven to 350°F. Heat liquid stuffing mix in sauce pot until it reaches a simmer. Mix bread cubes, liquid and egg replacer in a bowl, let sit for 15 minutes. Coat baking tin with oil, butter or pan spray. Add bread mixture to pan gently pushing down on cubes until evenly distributed. Cover with aluminum foil and bake for twenty minutes. Remove foil and bake for an additional 5-8 minutes or to desired crust and texture

## 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, until internal temp of 160°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 your turkey from the refrigerator 1 hour prior to placing in the oven. Remove the packaging and place the turkey in a roasting pan with a cup or so of water or chicken/turkey stock. Place in a preheated, 325°F oven. For the optimum in flavor and texture, we recommend the following cooking times:

<b>6-9lbs turkey</b>	<b>approximately 1½-2 hours</b>
<b>10-12lbs turkey</b>	<b>approximately 2-2½ hours</b>
<b>12-14lbs turkey</b>	<b>approximately 2½-3 hours</b>

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 place in a preheated, 350°F oven for 10 minutes per pound. Remove Foil for last 5-10 minutes of cooking for crispy skin.

## **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 place in a preheated, 350°F oven for 10 minutes per pound. Remove Foil for last 5-10 minutes of cooking for crispy skin.

## **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 your ham from the refrigerator and remove the packaging. Wrap ham in foil with a slight opening at the top, and place in a roasting pan. Place in a preheated, 325°F oven. Heat ham to an internal temperature of 165°F for approximately 1½ to 1¾ hours.

## **Boneless Prime Rib**

Your prime rib has been fully cooked at Oregon Country Beef and is ready to heat and serve. Remove your prime rib from the refrigerator and remove the packaging. Place in roasting pan with roasting rack (If you don't have a rack you can elevate the rib off the pan with a couple of carrots). Cover prime rib with aluminum foil and place in a preheated, 325°F oven. Heat Prime rib to an internal temperature of 105 degrees for approximately 2 hours (medium rare). Let covered prime rib rest for 10-15 minutes to allow the juices to settle back into the meat.