



## **CHRISTMAS REHEATING INSTRUCTIONS**

### **BREAKFAST QUICHE**

pre-heat to 325° (no convection); remove ITEM from outer packaging, place foil pie pan straight on rack in the middle of the oven. Heat until glistening on the top and lightly browning; approximately 20-25 mins. in most ovens.

### **FRENCH TOAST**

pre-heat to 350° (no convection); remove ITEM from outer packaging, place pan straight on rack in the middle of the oven cook for 15-20 mins.

## **FEATURED APPETIZERS**

### **SMOKED SALMON PLATTER**

allow to come to room temp for 15-20 minutes prior to serving, remove plastic wrap, and enjoy!

### **BRIE EN CROUTE**

keep brie WELL-CHILLED until just before placing in the oven. Remove from foil pan and place parchment paper on cookie sheet. Preheat oven to 400° (convection bake mode if available), and do not place brie in oven until preheat is complete. Bake small brie for 15-18 minutes, or until golden and puffed. Large brie should take 25-35 minutes, depending on the oven. Check frequently. When evenly browned and puffy, remove from oven, and let stand for 8-10 minutes before enjoying with crackers and baguette slices. (Baguette can also be placed in oven for 5-8 minutes prior to slicing for optimal quality).

### **COCONUT SHRIMP**

remove from foil pan, place on cookie sheet spaced out for air circulation. Place in 350° degree oven (pure convection or convection roast setting if available), and re-heat for 12-15 minutes, or until you can see sizzling on the surface of the shrimp.

### **ANTIPASTO PLATTER & HAND SELECTED CHEESE PLATTER**

these ARE NOT intended to be served warm, but please do not serve them COLD, either—remove from refrigeration at least one hour prior to serving, then simply remove plastic wrap and serve!

### **SAUCES**

### **MUSHROOM SAUCE, JALAPENO QUESO, MARINARA SAUCE, TURKEY GRAVY, RED WINE DEMI & ZIP SAUCE**

Heat on stove-top on low for 15 mins.

## FEATURED ENTRÉE PLATTERS

### SPIRAL SLICED HAM PLATTER, TURKEY PLATTER & BEEF TENDERLOIN PLATTER

these ARE NOT intended to be served warm, but please do not serve them COLD, either—remove from refrigeration at least one hour prior to serving, then simply remove plastic wrap and serve!

## FEATURED PROTEINS

### BEEF TENDERLOIN & PRIME RIB

If you don't have an external probe with a wire, we suggest you to purchase one. It will help you make sure that the meat is at the preferred temperature. Set the temperature on the probe and set the alarm, place the wire probe into the middle of the meat as directed in the instructions manual. Let cook until alarm goes off.

1. Pre-heat oven to 325° F
2. Uncover the pan
3. Place the beef into the oven and place the wire probe in the middle of the meat. Insert 1" into the dead center of the meat.
4. Reheat till alarm goes off, then take probe out.
5. If you don't have a probe reheat for 20 mins. (about 5 mins. per lbs.)
6. Take beef tenderloin out and let it rest for 10-15 mins. before serving, this process allows the juices of the meat to spread through out. This way it doesn't bleed all over. **Chef's Tip:** When the meat is just being pulled out of the oven all of the juices of the meat are boiling inside and if you cut the meat right away all those juices escape out of the cut pores. That is why it is so important to let the meat rest so the temperature lowers down till the boiling process stops.
7. Enjoy your perfectly reheated beef tenderloin.



### SMOKED BRISKET

pre-heat to 350° (no convection); remove ITEM from outer packaging, heat for 20-25 mins.

### GRILLED SALMON

pre-heat to 325° (no convection); remove ITEM from outer packaging, heat for 15-20 mins.

### HAM

pre-heat to 325° (no convection); remove ITEM from outer packaging, heat for 15-20mins.

### TURKEYS

see instructions on our website [www.holiday-market.com](http://www.holiday-market.com)

### BRAISED BEEF SHORT RIBS

heat in foil pan at 350°, covered, in sauce; approximately 10-12 minutes per pound (check frequently—just needs to be heated through)

## FEATURED SIDES

### STUFFED SHELLS & SPAGHETTI SQUASH NESTS

heat, covered, at 350° degrees for 15-25 minutes, depending on quantity. Small portions of spaghetti squash can also be microwaved.

### ALL VEGETABLES

reheat covered, at 350° degrees, for 15-25 minutes depending on quantity

### MASHED POTATOES

these are dense, and will take the longest to reheat, so they should go in the oven before everything else! Reheat, covered, at 350° degrees, for approximately 12-15 minutes per pound.