

Heat Up → Apologies in advance – we know it's long, but we are trying to be thorough.

Dinner Rolls: The best way to preserve the freshness of dinner rolls is to put them in your **FREEZER** overnight. Next day, pull them out an hour before dinner....pop in 350 – 375 degree oven for 5 – 7 minutes to warm & serve. **To Bake Frozen Croissants:** Please follow the instructions on the package they come in for best results

Warm appetizers: all appetizers come with **printed heating instructions** listed on individual packages.

Cool appetizers: simply remove them from containers and place on your favorite serving dish and serve.

In either case we package ALL appetizers that are sold by the dozen in the most **space conserving containers**. We also pack food in the most space economizing containers due to the volume we prepare... It all needs to fit in our refrigerators, so we package food in rectangular trays that are uniform in size. We do not pack food in customer vessels for any major holiday.

Dips, Crudités and Cheese & Antipasto Platters: are ready to serve; however, the Ruth's A.B.C., the Jalapeno Popper & Buffalo Chicken Dip benefits by staying at room temperature or gentle heating prior to serving. They can be microwaved on 50% heat in 30-second increments until warm. Follow printed instructions for serving/storing dips otherwise.

Ordering Guideline for Raw Turkey/Dressings, etc.

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| ❖ Raw Turkey 1 lb./person | ❖ Rolls 1 or 2/person | ❖ Relishes 3 oz./person |
| ❖ Appetizers 2 or 3/person | ❖ Gravy 3 – 4 oz./person | ❖ Veg. or Stuffing 5 oz./person |
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- **Heating Cooked Turkey:** Our white meat turkey is placed in a foil tray with a cover & turkey/chicken stock to facilitate a “moist heating experience” - As the time will vary depending on your oven and how crowded it is, how many times it's been opened & closed. It simply needs to be warmed up. We suggest 375 for 15 - 20 minutes. For Dark Meat we suggest the same heating temp., just let it go a bit longer. In either case, both items are fully cooked and just need to be hot.
- **Gravy** should be brought to a simmer on stovetop & may be combined with **defatted** pan drippings to further enrich.
- **Soups:** Heat & Serve – medium heat – to a simmer. Distribute soup to warm bowls.
- **Chutneys or Relishes** are served chilled or at room temperature. (Improved if not ice cold)
- **Stuffing trays:** Heat for approximately 30 minutes, covered @ 375. For crispy top allow an additional 15 minutes uncovered. There are no “raw” ingredients in stuffing – so it's just a matter of heating up tray.
- **Vegetable/Rice Sides** (loose packed): Place tray (with cover) in oven @ 375 for approximately 20 - 25 minutes....If vegetables are a roasted veggie medley - then it would be preferable to remove cover part way through & continue roasting to finish time
- **Vegetable/Rice Sides** (sauce/tighter pack): + up to 10 - 20 additional minutes to time for heat to reach through center.
- **Potato Casseroles/Gratins/Smashed or Mashed:** Place covered tray in 375 oven for 45 - 65 minutes to heat through
- **Macaroni & Cheese** - Place covered tray in 350 oven for 45 minutes. Remove cover & continue to heat an additional 10 minutes until heated through. Serve.
- **Eggplant Parmesan or Any Lasagna:** Place covered tray into 350 oven for an hour. Remove cover & continue to heat an additional 15 - 20 minutes. Serve.
- **Pot Pie/Shepherd's Pie:** Remove Cover & Bake tray about 40 minutes at 350 - 375 until heated through. Serve.
- **Spiral Ham:** The de-boned ham on platter can be served at room temperature or warmed at 350 until hot. The whole ham on the bone (that is pre-sliced) can be placed in foil tray into 325-350 oven about 1 hr. & 15 minutes to 1.5 hrs.
- **Beef Bourguignon:** Place tray on cookie sheet and bake in a pre-heated 375-degree oven for about 45 – 60 minutes or until hot. May also be heated on stove top in heavy bottomed casserole while stirring occasionally and gently; use moderate heat. Stovetop is easier.
- **Shrimp Scampi w/Linguini:** Place covered tray in 375 degree oven, heat for 25 minutes. Remove cover and gently fluff/toss pasta & shrimp & then replace cover & continue to heat another 15 minutes (approximately) Serve.
- **Tenderloin:** Fillet mignon is intended to be served at room temperature. Serve with horseradish sour cream sauce on the side.
- **Side of Salmon:** Place the covered tray on cookie sheet & place in 375-degree oven. Heat about 15 minutes. Remove cover from tray & heat an additional 10 minutes or so until fish has been heated through. Serve. **Note:** The fish has bones removed; however, it may still contain pin bones in salmon.
- **Salads:** All green salads come un-dressed. We also will choose to leave off ingredients that will get soggy or discolor overnight. In any case - Toss salad with enough dressing to coat, then add the reserved topping such as nuts, croutons, beets that may have been held back from salad in bowl.
- **Risotto:** Place covered tray on cookie sheet & bake in 375 degree oven about 35 minutes.... remove cover, very carefully lightly mix rice to redistribute heat better trying to avoid breaking up seafood. Cover again and allow to continue heating up an additional 10 - 15 minutes.
- **Single Bird:** (i.e.) Duck/Hen/Pheasant - Place uncovered tray in oven & heat bird 375 for about 20 minutes/serve. For Multiple Birds or Cut up Birds add 5 minutes if in single layer in tray.
- **For Desserts:** Buche cake (Christmas Only) is served at room temperature. NOTE: there are almonds in Christmas tree [marzipan] Cake is nut free but tree has nuts.
- The **desserts** that have been pre-ordered all include a label indicating the contents of box and the storage instructions for that dessert.
- If you purchase a dessert out of the case...if **your dessert comes to you refrigerated, it is intended to be served from the refrigerator** or set on table for an hour or less and served. **If your dessert comes to you @ room temperature, then it is meant to be served @ room temperature.** Pumpkin pie should be stored in fridge. Do not refrigerate coconut cake or it will get hard. Common sense should rule here.
- **Quiche** should have packaging removed, then heated at 375 for 15 to 20 minutes and served.
- With any item being re-heated generally speaking the middle shelf of oven is preferable... We understand there is usually a lot of food jockeying going on for a larger group – so if you know your oven tends to burn on bottom shelves then use cookie sheets to protect bottom of food. It helps to rotate & switch positions in oven also – especially with something like lasagna that may burn easily on bottom shelf for a long heat up time. Keep in mind the desired end result... If you are looking for a crispy top on macaroni & cheese – then finish on a high shelf uncovered in oven or run under broiler a minute.

Herb Roast Turkey: Many people choose to brine their turkey a day before cooking it, and we highly endorse that effort. Once again, there are many ways to get this done; I'm going to offer a generalization...Place 2 cups of regular kosher salt in 2 gallons of cold water, stir to dissolve, add turkey (devoid of all giblets, packaging etc..... You may as well rip out the thermometer too because it's garbage). This will do about a 16 lb. bird so you may need a bigger pot/refrigerator etc. for a larger bird. Brine your bird 8 hours. Remove it from brine & discard brine. Rinse & pat dry turkey. Take about 1 cup of fresh mixed chopped herbs, sage, thyme, rosemary, Italian parsley + 1 Tbs. ground black pepper & 1 pound of butter (soft) and combine well together. Rub this everywhere possible on; in & under the skin of that bird, making sure some of the herb butter sticks everywhere. Place bird in "V" roasting rack (set in pan) – breast side down first - (stuff cavity **loosely** if desired) & then roast @ 400 degrees about 45 minutes. Remove roasting pan & rack with bird from oven – carefully separate breast & rack. Turn bird over breast up. Lower oven to 350 – 375 degrees & continue to roast until an instant read thermometer registers 160 at thickest part of breast or 170 at thickest part of joint of thigh & body. During the cooking operation set the timer on your I-phone or wall timer for 30 minutes – every time it goes off baste the turkey with collected juices and melted herb butter. Do this until very end of cooking time. Allow to rest, at room temperature, tented with foil while doing last minute preparations. (Set the timer one last time for 30 minutes because that is a sufficient rest time.) Slice & serve.

Food Safety Note: Do not ram your bird full of stuffing; it may be hard to get it heated through without overcooking the breast meat. You should pre-cook any "raw meat" items that go into stuffing. Internal temp of stuffing should be at least 150. Don't pre-stuff – it's a bacterial breeding ground that can easily be avoided. It adds absolutely nothing to stuffing or bird in terms of quality.

Deep Fry or Grilling: Totally do-able and definitely enjoyable in either case. We ask you to Google directions and tips for either. There are numerous ways to handle either cooking method. **Frying:** Use your judgment and caution with an open flame & a vat of hot oil. This is probably the biggest cause of fires on Thanksgiving. Oil at 300 - 325 degrees also really hurts if it gets on you – so be careful. It is advisable to have a very large and sturdy pot to hold and support bird during the long process of deep fat frying. **Grilling:** over indirect heat on The Green Egg or in a charcoal BBQ – build fire and move to the side. Cook turkey in closed grill basting and rotating as needed to receive the same cooking process, as you would arrive at had you cooked indoors. The bonus here is that you get the flavor of the charcoal wood fire you are using & the bonus oven space in your kitchen. Either cooking method will reward you with a delicious bird.

Have a well thought out back up plan ready just in case of any emergency situations (i.e.) fire extinguisher

Roasting a whole beef tenderloin

- Start with a fully trimmed & tied tenderloin of beef (available @ The Pantry) - If you have an untrimmed full muscle – begin by making this oven ready. Remove silver skin using a sharp knife, remove sinew & chain & tuck tail under tender to create as uniform of a "cylinder" of meat as possible. Tie as needed. This will provide the most even end result in cooking.
- We have adopted a new method of roasting beef tenderloin, which is as follows: Combine a half-cup of Dijon mustard with a half-cup of very soft butter. Add a Tbs. of chopped fresh thyme + a Tbs. of kosher salt & 2 tsp. fresh ground black pepper to this mixture & completely cover tenderloin with it. Roast in pre-heated 425-degree oven from 25 – 30 minutes. You are looking for an internal temperature of 120 – 125 degrees F. (You will need to test fillet in center part of thickest area) There is very little carry over cooking with a piece of meat that has this dimension.
- Remove at desired temperature & lightly tent with foil for 5 - 10 minutes.
- Slice about 1/4" – 1/2" thick and platter on warm platter. Serve with desired sauce.

Searing meat on grill

- You may also complete the browning & searing process by using a gas or charcoal grill, at this point you may remove the tenderloin to finish cooking in a conventional oven or you may regulate flame & meat position on grill to complete cooking. Treat your covered grill as an oven being careful for flare - ups or hot spots. In most cases – meat will cook faster on grill.

Prime Rib Primer

- Any roast can be a considerable investment, so you want to take the utmost care in its preparation. Buy an "oven ready" roast – this can be done 2 methods easily for the home chef. First – you can have our butcher remove the eye of the rib roast from bones & then "re-tie" the eye back on the bones. This creates a natural rack for the meat to roast on. It also simplifies the carving process because essentially you are slicing through a boneless roast in the end. The second choice is leaving meat on bone and having the butcher score through bones on a band saw so slicing later is made possible.
- Like anything: If you ask 10 chefs how to do this you will probably get 10 different answers – so we are providing our solution to what we think makes a good roast great. Obviously the quality of the meat is of the most importance. Start with a well marbled rib roast with at least 1/4" of fat on the top. Make a crisscross pattern on top of fat side using a knife. Just score the fat – don't go into the meat. Rub the roast all over with kosher salt...let's say 2 - 3 TBS (Yes, that's right) for a 6 or 7 -pound roast, especially rubbing into fat. Refrigerate the roast without covering it overnight.
- Sear the roast all over either using an outdoor grill – cleaner & less smoke, a really large skillet – cast iron works great.... smoking hot & turn on the fan, or in a hot oven for 20 minutes or so.
- Remove roast and add your seasonings – we like lots of fresh ground black pepper, good Dijon mustard, fresh chopped rosemary & thyme in ample quantity. Rub this mixture all over roast with reckless abandon & now roast at low heat 275 - 300 degrees until an internal temperature of about 115 is reached in thickest part. You may also roast lower & longer time or higher & shorter time depending on your most desirable outcome. If you like it even pink throughout – go low and long. If you like darker (more well done) outer portion and pink center then opt for the quicker, higher temperature route.
- To crisp it & finish it up nice – use the broiler setting – watching 100% of the time to prevent flare-ups and a visit from the fire department. Remove from oven and let sit 20 – 30 minutes before slicing. The crispy fat is great after it has rendered out of roast leaving the salted & seasoned exterior of the roast clinging to the meat. Slice & Serve.

General Information

- A good quality instant read thermometer provides easy insight into where the turkey, prime rib or filet roast may be along in its respective cooking time. This can be had for about the price of a glass of wine at your local restaurant and will last much longer & prove to be more valuable.
- Use common sense in the kitchen. Have a sharp knife to cut meat & cut and transfer directly to a pre-heated serving platter so food stays warm.
- If you are cooking for a group of people bigger than your typical family of 4 determine in advance how large a **staging area** you need to plate up or dish up the food. Clear this area before guests arrive so you can buzz through the service easily.
- Mentally "Buzz through" the menu and the cooking & heating prior to guests arrival so that you will have rehearsed the final preparations in your head before actually doing them. You will surprise yourself as to what is possible with an immense amount of pre-planning.
- Enlist the help of your friends/family or kids!! Prep. duties can be shared by all. Those not helping prepare must clean up!

Thank you!