



## FAQ GUIDE

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We've created a FAQ guide filled with reheating directions & more cooking tips from our kitchen to yours.

## SIDE DISHES

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All items are fully cooked. Unless otherwise noted, reheat all foods until internal temperature reaches 165°F. Check internal temperature with a cooking thermometer inserted into thickest part of the food (without touching the bone in meats). Reheating times may vary based on oven type accuracy of oven temperature, container size, type and quantity of food, and/or other variables.

## CRAB CAKES

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### BAKE & BROIL

Step 1 : Preheat the oven to 350°F.

Step 2: Place Crab Cake on a lightly oiled or buttered baking sheet. Heat for 8 minutes

Step 2: Broil for 3-4 minutes to give a light brown color.

### SAUTEE

Step 1: Use a non stick pan - on low heat melt 1 teaspoon of butter.

Step 2: Sauteed Crab Cake for 4 minutes on 1 side

Step 3: Flip Crab Cake and allow to brown and heat on the other side.

## GRAVY, SOUPS & SAUCES

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**Note:** Cranberry Orange Sauce and Applesauce do not require heating and can be served chilled or at room temperature.

### STOVETOP

Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through.

### MICROWAVE

Use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through.



## SIDE DISHES

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OVEN (preferred method) Preheat oven to 350°F. Transfer food to an oven-safe baking dish (for stuffing, mashed potatoes and casseroles) or rimmed baking sheet (for roasted vegetables and latkes) and cover with an oven-safe lid, parchment paper or aluminum foil, unless otherwise indicated. Heat each side dish for the suggested length of time (or longer if necessary) until heated through, stirring halfway through heating.

### 10-15 minutes

- Roasted Butternut Squash with Cranberries and Sage
- Roasted Carrots and Pepitas
- Brussels sprouts with cranberries

### 15-20 minutes

- Potato Gratin
- Orange glazed sweet potatoes
- Creamed Spinach

### 30-40 minutes

- Macaroni and Cheese (uncover for final 5-10 minutes to brown)
- Truffle Macaroni and Cheese (uncover for final 5-10 minutes to brown)
- Turkey Stuffing
- Mashed Potatoes with Caramelized Garlic
- Lobster Macaroni and Cheese

## HOW TO HEAT EMPANADAS

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1. Preheat the oven to 350°F
2. Place empanadas on a baking sheet or an oven safe dish.
3. Place the sheet in the oven and let sit for around 10 to 15 minutes.
4. Check to see that the empanadas are heated all the way through, if not let them sit in the oven for a couple more minutes.

Once fully reheated, take out, allow to cool and enjoy.

## HOW TO REHEAT TWICE BAKED POTATO

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Preheat the oven to 375, place the potato uncovered in an ovenproof dish for 10 to 12 minutes or until the center is warmed.



## HOW TO HEAT PAELLA

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**Q:** I had leftover paella from dinner the other night. Can you reheat paella? What's the best method of reheating paella?

2 Options : either way - to do this properly you need to take your time.

### MICROWAVE

Pour a few drops of water on paella and cover the plate with microwave safe steaming lid or microwave safe plastic film. The goal is for the water to quickly turn to steam and heat the rice.

Step 1: Heat up in the microwave for 1 minute.

Step 2: After the 1st Minute, wait 2-3 minutes and allow the dish to rest and steam to work its way through the rice.

Step 3: Once again heat for another minute.

Step 4: Check if rice has reheated and steamed to desired temperature. You may repeat the process once again as needed.

### OVEN

When reheating paella in the oven, it is best to take your time. The oven temperature should be relatively low, so it can easily take up to half an hour or more before the entire paella has reached the right temperature. Leaving the paella at room temperature will make it faster and more even heating than taking it out of the fridge right before reheating.

#### How to reheat paella in the oven?

1. Place the leftover paella in a generously sized oven dish and break it up with a fork.
2. Preheat the oven to 325°F / 350°F. At this temperature, excess moisture evaporates, but the paella is not baked again.
3. When the oven has reached the right temperature, place the dish in the middle of the oven and reheat the paella for about 20 to 30 minutes.
4. Stir occasionally, checking if the desired temperature is reached.

#### Returning Your Paella Pan ( Clean and Care Instructions )

We will not accept non clean washed sanitized Paella Pan.

## HOW TO REHEAT LASAGNA

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### OVEN

Preheat the oven to 350. Place the lasagna container on a baking sheet (remove plastic top) and place in an oven covered with foil for 30-35 minutes. The last 7 minutes of cooking, remove foil cover and let top melt and brown.



## HOW TO REHEAT TAMALES

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It is best to eat them right away after cooking. However, they do keep for 2-3 days after they are originally cooked, but are easy to freeze and reheat. Luckily, there are two good ways that all involve the one thing that cooks them: steam.

### MICROWAVE

Pour a few drops of water on them and cover the plate with some plastic film before heating up in the microwave for 1.5 minutes, The water will quickly turn to steam that will reach into the corn husk to warm the filling.

### STEAMER

Probably the best way to reheat the tamales is in a steamer! Most steamers include a type of basket that elevates the tamales above the liquid so only steam reheats the tamales. There are various types of steamers or you can make your own using a pot filled with about an inch of water and a basket or rack that sits above the level of the water. Heat water gently and place the tamales on the elevated basket/rack and cover with a lid or tinfoil to trap the steam.

## HOW TO REHEAT CHICKEN DIJON

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### MICROWAVE

Place on a microwave safe plate and cover Chicken Dijon with a paper towel. Heat for 45 seconds, then turn over and heat another 45 seconds to a minute.

### OVEN (preferred)

Heat oven to 375. Place chicken in an ovenproof dish and cover with foil for about 10 minutes, remove cover and let crisp for 5 minutes.

## BEEF WELLINGTON REHEATING

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Beef Wellington is delivered precooked and chilled to approximately medium rare.

### To Reheat:

- Brush a sheet pan with a little butter
- Place Beef Wellington on a sheet pan and **LET STAND AT ROOM TEMPERATURE FOR 2 ½ HOURS** to bring to room temperature. This is an important step to ensure more even cooking.
- Preheat the oven to 325°.

Cover loosely with aluminum foil and reheat in 325° oven

A probe stem thermometer should be inserted halfway into the center of the Wellington and reheat until internal temperature of:

125° for medium rare

135° for medium

155° medium well

155° well done





Once temperature is reached, remove Wellington from the oven and let it rest for 10-15 minutes before slicing. Some “carry over” cooking may occur, so attempt not to surpass above recommended internal temperatures.

**\*Note:** All ovens differ. Probe thermometers can also be “off”. This can sometimes lead to overcooking or undercooking. \* To calibrate a probe thermometer to ensure proper operation: Fill a glass with ice, then top off with water. Place stem into glass and let sit for 1 minute. Temperature should read 32° Fahrenheit.

## PRIME RIB ROAST

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A Prime Rib is arguably the most flavorful cut of beef. Our butchers methodically prepare a prime Rib Roast Cracked and Tied, which means that they carve out the upper tendons and tie the bone on the center loin which gives the roast FLAVOR cooking with the bone attached to your Prime Rib and allows for easy carving on the butcher block as you slice to serve your guests.

**Note:** that 1 WHOLE Prime Rib has 7 Bones Only and can serve up to 15-18 servings.  
The serving size of 1 Rib = Avg. 2.5-3 lbs = serves 2-3 Servings  
When ordering please note that indicating 1 each = 1 Rib Bone.

We took some suggestions and pointers from one of our favorite cookbooks:  
The Joy of Cooking

About Rib Roasts

Some suggestions in cooking this wonderful cut of meat:

### 1. High Temperature Method:

- Position a rack in the center of the oven, preheat the oven to 425°.
  - Pat dry
- Season liberally with salt and ground black pepper to taste
  - Place roast fat side up on a rack in a roasting pan.
  - Roast until an instant read thermometer reads:

110° to 120° for rare

120° to 125° for medium-rare

130° to 135° for medium

**Please note:** temperature continues to rise 10° out of the oven  
Remove roast to platter and cover loosely with foil, let stand for 15 to 30 minutes before carving.



## 2. Slow Roast Beef Rib Roast (15 to 30 minutes per pound)

- Position a rack in the lower third of the oven. Preheat oven to 450°
  - Season liberally with salt and ground black pepper to taste
- Place the roast rib side down in a roasting pan and roast for 10 minutes.
  - Reduce the oven temperature to 250°
- Roast until instant read thermometer inserted in the thickest part of roast reads:

115° to 125° for rare

125° to 130° for medium-rare

135° to 145° for medium

**Please note:** temperature continues to rise 5° out of the oven

## JUS FOR PRIME RIB ROAST

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- Once the roast is removed from the roasting pan, pour off any excess grease.
- Place the roasting pan over medium heat and add ½ to ¾ cup of any flavorful stock, preferably beef or mushroom.
- Bring liquid to a boil and scrape bottom of pan until all roasting particles are dissolved.
  - Season with salt and pepper to taste.

## PRIME BEEF TENDERLOIN

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Fillet Mignon is the most tender cut of beef. Our butcher trims all the fat, connective muscles and silver skin and ties the filet with butcher twine for even roasting and carving.

- Position rack center of the oven. Preheat oven to 425°
  - Lightly oil a roasting pan
- Pat dry beef. Mix together and rub the entire surface of beef with olive oil or butter and salt and ground black pepper to taste.
- Roast tenderloin until instant read thermometer inserted in thickest part of beef reads:

120° for rare

125° to 130° for medium-rare

130° to 140° for medium

**Please note:** temperature will continue to rise 5° to 10° out of the oven.

Let stand for 15 to 20 min, covered loosely with foil. Remove the strings and cut tenderloin into ½-inch slices.



## HOW TO THAW A TURKEY

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Always thaw in an unopened bag. Thaw on a tray in the refrigerator. Do not thaw at room temperature. After thawing, remove neck and giblets from both neck and body cavities, wash turkey inside and out with cold water, drain well. Thawed turkey may remain in the refrigerator 1-2 days.

### Thawing time in the Refrigerator

<b>NET WEIGHT</b>	<b>APPROXIMATE TIME IN REFRIGERATOR</b>
8 - 12 lbs	1 to 2 days
12 - 16 lbs	2 to 3 days
16 - 20 lbs	3 to 4 days
20 - 24 lbs	4 to 5 days

## ROASTING A TURKEY

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Place it on a rack in a shallow open roasting pan with the Timer button visible. Roast at 325°F.

If desired, place foil 'tent' over turkey, remove foil for last 50 to 60 minutes for final browning. Check Timer occasionally near the end of the roasting period (see chart).

Center stem of Timer pops out when done. Remove Timer and unclamp legs for easier carving. Let stand for 20 minutes.

If no timer pop up stem is included in the turkey a stem thermometer must be used until it reaches an internal temperature of 165° probing into the thickest part of the leg while not contacting the bone.

Approximate roasting time for unstuffed\*

YOUNG TURKEY

Rely on timer for Complete Doneness

OVEN TEMPERATURE 325°F.

Below cooking times can only be approximated due to variances in conformation from one bird to another and variances in oven temperature accuracies.

<b>Weight in Pounds</b>	<b>Approximate Roasting Time* (HOURS)</b>
10 - 12 LBS.	2 ½ - 3 HRS.
12 - 14 LBS.	3 - 3 ½ HRS.
14 - 16 LBS.	3 ½ - 4 HRS.
16 - 20 LBS.	4 - 4 ½ HRS.
20 - 24 LBS.	4 ½ - 5 HRS.



\*Stuffed turkeys require about  $\frac{1}{2}$  to 1 hour additional roasting time. Stuff turkey loosely...approximately  $\frac{3}{4}$  cup stuffing per pound of turkeys.

**NOTE:** Oven temperatures vary, so roasting times given are approximate. Rely on the Timer. Watch the center stem. When it pops out, your turkey is done.

## SIDES REHEATING INSTRUCTIONS

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### GRAVY, SOUPS AND SAUCES

Stovetop: Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through. Or Microwave: use a microwave-safe dish. Microwave on high for 2 minutes, then stir and microwave for additional 1- to 2-minute intervals as needed until heated through. **Note:** Cranberry Orange Sauce and Applesauce do not require heating and can be served chilled or at room temperature.

### SIDE DISHES

OVEN (preferred method) Preheat oven to 350°F. Transfer food to an oven-safe baking dish (for stuffing, mashed potatoes and casseroles) or rimmed baking sheet (for roasted vegetables and latkes) and cover with an oven-safe lid, parchment paper or aluminum foil, unless otherwise indicated. Heat each side dish for the suggested length of time (or longer if necessary) until heated through, stirring halfway through heating.

#### 10-15 minutes

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## **PIES & DINNER ROLLS**

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### **PIES**

OVEN (preferred method) Preheat the oven to 350°F. Place on a baking sheet, gently cover the crust with foil to prevent over-browning, and heat for 10-15 minutes or until just warmed through.

Note: For best results, Pumpkin and Scarlett pies should not be reheated.

### **DINNER ROLLS**

OVEN (preferred method) Preheat oven to 350°F. Place on an ungreased baking sheet and heat for 4-8 minutes or until warm.