



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 browned; approximately 20-25 minutes, 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 and reheat for 15-20 minutes.

BACON pre-heat to 350°, remove lid, reheat for 6-8 minutes, in most ovens.

SAUSAGE pre-heat to 350°, remove lid, reheat for 6-8 minutes, in most ovens.

HASH BROWNS pre-heat to 350°, remove lid, reheat for 8-12 minutes, in most ovens.

APPETIZERS

SMOKED SALMON PLATTER

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

CUSTOM SUSHI PLATTER

keep refrigerated until ready to serve.

SHRIMP COCKTAIL

keep refrigerated until ready to serve.

ANTIPASTO PLATTER & CUSTOM 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

MERCHANT WINE SAUCE

reheat on stove-top on low for 15 minutes.

HORSERADISH CREAM SAUCE

keep refrigerated until ready to serve.

Please note the suggested time to cook food is a guideline and varies depending on your oven.

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!

PROTEINS

BEEF TENDERLOIN & PRIME RIB

If you don't have an external probe with a wire, we suggest you 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°
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 minutes. (about 5 mins. per lb.)
6. Take beef tenderloin out and let it rest for 10-15 minutes, 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.

TURKEYS

see instructions on our website www.holiday-market.com

CHICKEN PICATTA

pre-heat to 350°, remove lid, reheat for 35-40 minutes, in most ovens.

SIDES

STUFFED SHELLS

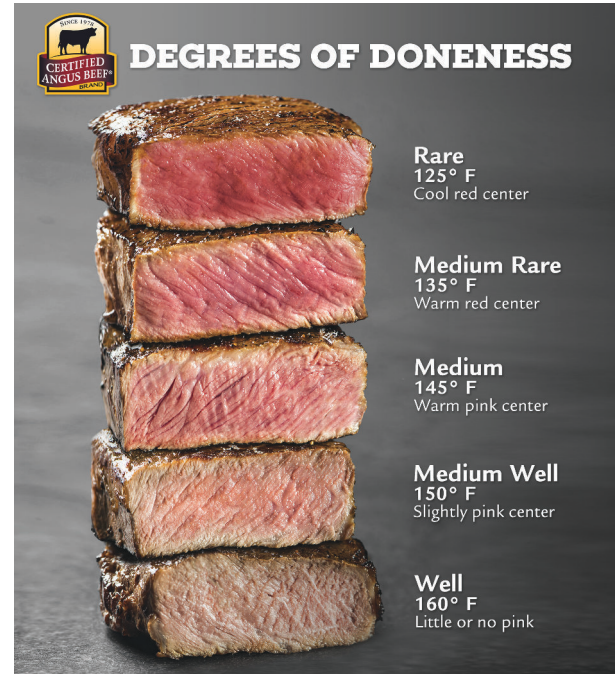
pre-heat to 350°, leave covered, reheat for 15-25 minutes, depending on quantity.

MASHED POTATOES

these are dense, and will take the longest to reheat, so they should go in the oven before everything else!
pre-heat to 350°, leave cover on, reheat for approximately 12-15 minutes per pound.

BRUSSEL SPROUTS, GREEN BEANS

pre-heat to 350°, remove lid, reheat for 15-25 minutes, in most ovens.



BRAISED BEEF SHORT RIBS

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

MAPLE GLAZED SALMON

pre-heat to 350° (no convection); remove lid, reheat for 10-12 minutes.

RISOTTO

pre-heat to 350°, remove lid, reheat for 20-25 minutes, in most ovens.

GNOCCHI

pre-heat to 350°, remove lid, reheat for 12-15 minutes, in most ovens.

POTATO SKINS

pre-heat to 350°, remove lid, reheat for 10-12 minutes, in most ovens.