

east meats west

Thanksgiving
2024



Reheating Instructions

It is important to take into consideration that oven temperatures can vary greatly. We do not recommend reheating items in the microwave

All reheating times are based upon food being at room temperature before being heated. Please note that items may require longer reheating times if transferred directly from your refrigerator to your oven

Whole Turkey (16lbs)

Note: Turkeys have already been fully cooked

Preheat oven to 325°F. Remove turkey from bag and plastic wrap. Place turkey on a rack in a roasting pan. Pour a small amount of liquid (water or stock) in pan. Cover turkey with aluminum foil and heat for approximately 1 Hour and 30 minutes to 2 Hours or until internal temperature reaches 165°F. If desired, you may baste the turkey every 15 minutes. For the last 15 minutes of reheating, increase the oven temperature to 400°F and remove aluminum foil to allow skin to crisp. Allow turkey to rest for approximately 15- 20 minutes before carving.

*Turkey broth has been included to baste turkey after uncovering and to keep it moist.

Turkey Breast

Note: Turkey breasts have already been fully cooked.

Preheat oven to 325°F. Remove plastic wrap and place turkey breast on a rack in a roasting pan. Pour a small amount of liquid (water or stock) in pan. Cover turkey with aluminum foil and heat for approximately 30-40 minutes or until internal temperature reaches 165°F. If desired, you may baste the turkey every 15 minutes. For the last 10 minutes of reheating, increase the oven temperature to 400°F and remove aluminum foil to allow skin to crisp. Allow turkey breast to rest for approximately 10 minutes before carving.

*Turkey broth has been included to baste turkey after uncovering and to keep it moist.

Beef Tenderloin

Note: The beef tenderloin has only been marked on the grill, cooking is necessary before serving. Once cooked to desired doneness tenderloin may be served warm or at room temperature.

Preheat oven to 350 °F. Remove any plastic wrap and cook tenderloin uncovered for approximately 35-40 minutes for medium-rare doneness. When cooking, the internal temperature should be 125°F for medium-rare and 135°F for medium.

IMPORTANT! Allow tenderloin to rest for 8-10 minutes prior to slicing.

Serve with Horseradish Cream & Onion Marmalade

Grilled Faroe Island Salmon Fillets

Note: Salmon has only been marked and will need finish cooking

Preheat oven to 350°F. Transfer salmon to a lightly greased or parchment paper lined sheet pan. Heat for approximately 12-15 minutes.

Serve with lemon dill sauce



Decadent Mashed Potatoes

Preheat oven to 350°F. Place a piece of parchment paper on top of potatoes and then cover with aluminum foil. Heat for approximately 30-40 minutes, stirring once or twice. If desired, you may stir a small amount of warm milk and softened butter into potatoes before serving.

Green Beans with Crispy Shallots

Preheat oven to 350°F. Heat covered for 15-20 minutes.

Candied Yams with Mini Marshmallows

Preheat oven to 350°F. Heat covered for approximately 30-40 minutes. Remove the cover for the last 5-10 minutes of reheating to melt the marshmallows.

Classic Herb Stuffing

Preheat oven to 350°F. Heat covered for approximately 30 minutes. If desired, you may remove the cover for the last 5-10 minutes of reheating to crisp the top of the stuffing.

Dinner Rolls

Remove Dinner Rolls for plastic bag. Place on Baking sheet and cover with Aluminum Foil. Heat Covered, and Warm for 5 minutes. Remove from Oven and serve with Butter.

Gravy

On stove top, bring sauce to a simmer. Leave on low heat (stirring frequently) until ready to serve.

Baked Brie

Brie has already been baked you just need to reheat this. Preheat oven to 350°F. heat for 12-15 minutes.

Vegan Apple Crisp

Preheat oven to 300°F. Remove plastic and heat uncovered for 15-20 minute.