



THANKSGIVING MENU

REHEATING SUGGESTIONS

Our flavorful foods are prepared with reheating in mind.
Oven temperatures vary quite a bit so use this simply as a guide.
Below is a list of suggested times and temperatures for our prepared items.

Any prepared foods must be reheated to 145 degrees internal temperature for safety

All Sides (Small amounts take less time - Large amounts take more time):

Whipped Yukon Gold Potatoes, Sweet Potatoes, Sage & Celery Dressing, Green Beans, Carrots with Honey Glaze, Butternut Squash, Grilled Asparagus, Twice Baked Potatoes, Mac & Cheese

Preheat oven to 325 degrees, place item in oven-safe dish, cover with foil, heat for 15-20 min. For Dressing, remove foil halfway through reheating to crisp the top, or place under broiler for 3-5 mins after reheating.

Turkey Pan Gravy:

On stovetop in saucepan, heat over medium heat until simmering. Stir while heating.

Smoked Whole Ready to Eat Turkey:

Wrap loosely in foil in oven-safe dish, and place in preheated 275 degree oven for 1 to 1.5 hours until warm throughout.

Smoked Bone-In or Boneless Turkey Breast, Oven Roasted Turkey Breast:

Wrap loosely in foil in oven-safe dish, and place in preheated 275 degree oven for 30-45 minutes until warm throughout.

Quiches & Pies:

Pies can be served room temperature or warmed.

Wrap item in aluminum foil. Place in 350 degree preheated oven

If items are cold, reheat for 25 – 30 minutes - If items are room temperature, reheat for 15 – 20 minutes (May be microwaved for 1 ½ to 2 minutes on high until hot without the foil of course.)

If frozen, thaw in refrigerator 4 hours and follow above directions.

Maple Glazed Smoked Jumbo Shrimp:

These are ready to enjoy.

May be served cold, at room temperature or reheated.

To reheat, place in a preheated 320 degree oven for 2 minutes laid flat on a cookie sheet, just enough to take the chill off. Please don't overcook.

Annie Gunn's Crab Cakes:

Fully cooked just need to re-heat.

Place in a 325 degree oven for 10-12 minutes on oven-safe dish.

Or Sautee in a skillet on the stovetop on medium-high heat for 10-12 minutes.

Fresh Free-Range Amish Turkey:

Roasting Instructions:

Place turkey in roaster or in shallow pan with rack, brush turkey with olive oil.

For extra flavor combine the olive oil with dried herbs, salt, black pepper and crushed garlic.

Roast turkey at 325 degrees according to chart below.

(Allow 20-30 minutes after turkey is done before carving.)

When turkey is golden brown, cover with a loose tent of foil to prevent over browning.

Meat thermometer should read 170-175 F.

Alternative checks for doneness:

Leg joint moves freely when the drumstick is rotated; or when a long-tined fork is inserted into the deepest part of the leg joint, the juices are clear.

Weight (lbs.)	Un-Stuffed (hours)	Stuffed (hours)
8 to 12	2-3/4 to 3	3 to 3-1/2
12 to 14	3 to 3-3/4	3-1/2 to 4
14 to 18	3-3/4 to 4-1/4	4 to 4-1/4
18 to 20	4-1/4 to 4-1/2	4-1/4 to 4-3/4
20 to 24	4-1/2 to 5	4-3/4 to 5-1/4

Prime Rib Cooking Instructions:

Remove roast from refrigeration approx. 1-2 hours prior to cooking.

Preheat oven to 500F

Season with desired spice mix, and place on a roasting pan with a rack underneath, fat side up.

(we suggest our Secret Seasoning and cracked black pepper)

Cook roast at 500F until exterior is well caramelized, and then reduce oven temperature to 225F.

Continue cooking at 225F until desired internal temperature is reached with a probe thermometer.

INTERNAL TEMPERATURES FOR STEAKS

Rare- **122 F**

Medium Rare- **128 F**

Medium- **136 F**

Medium Well- **145 F**

Well Done- ***Please Don't***