THE SMOKEHOUSE MARKET
SINCE 1937
FOODS & WINES INSPIRED BY THE RICHNESS OF COUNTRY LIFE.

CHRISTMAS 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.

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.

Bone-In or Boneless Smoked Ham

Our ham may be served cold, at room temperature, or gently heated.

Cold Serving Suggestions

Remove trimmed ham from refrigerator for approximately 4 hours before serving.
The flavor is greatly enhanced when served this way.

Warm Serving Suggestions

1. Preheat oven to 325 degrees.
2. Wrap ham in foil and place in shallow pan uncovered. 3. Heat until warm, approximately 1–1 1/2 hours.
4. Glaze ham with foil moved to side.
5. Heat 15 minutes more. Do not overheat.
6. Slice and Enjoy!

Glazing your whole or half bone-in ham

1. Score ham in diamond pattern with sharp knife about 1/4 to 3/8 of an inch deep.
2. Spread glaze over scored side of ham.
3. Place under broiler for 5 minutes, remove ham and re-glaze.

Replace under broiler for 3 – 5 minutes.

COOKING TIPS FOR FILET MIGNON, STRIP STEAKS AND RIBEYES

Meat preparation for 8 oz. filets, 12 oz. strip steaks or 12 oz. ribeyes

Remove steaks from the refrigerator an hour before serving.
Simply rub steaks with olive oil and then with Smokehouse Market Secret Seasoning or kosher salt, cracked pepper and garlic.
Cover steaks with waxed paper or aluminum foil and let sit at room temperature for about 1/2 hour before grilling.

Outdoor

Grill over white ash hot coals for 4 minutes per side for rare,
5 minutes per side for medium rare to medium or 6 minutes per side for well done.
Grill bacon wrapped filets on the bacon edge for 1 to 2 minutes to crisp the bacon.
Place steaks on platter and top with your favorite steak butter.
Cover platter with foil and let the meat rest for 5 minutes –enjoy!

Indoor oven broiler

Follow meat preparation instructions and then preheat broiler unit in oven for 10 minutes,
place steaks on broiler pan 4–5 inches from the heat source (the gas flame or the electric coil).
Cook 4 minutes per side for rare, 5 minutes per side for medium rare to medium,
or 6 minutes per side for well done.
Remove steaks from broiler, place on platter and top with your favorite steak butter.
Cover platter with foil and let the meat rest for 5 minutes–enjoy!

Prime Rib Cooking Instructions:

Remove roast from refridgeration 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 carmelized, and then reduce oven temperature to 225F.
Continue cooking at 225F until desired internal temperature is reached with a probe themometer.

Beef Tenderloin Cooking Instructions:

Refrigerate until 2 hours before serving time. Bring tenderloin out and set on counter for 1 1/2 hours to reach room temperature.
Rub tenderloin with olive oil then hand rub Smokehouse Market Secret Seasoning over the tenderloin. Now you're ready.

Grilling method

Grill over hot coals turning it a quarter turn every 5 minutes, for a total of about 15 to 20 minutes,
until meat on the ends reach 120 degrees and the meat in the center reaches 110 degrees.
Use a meat thermometer for best results. Timing will depend on the heat of the fire being used.
Remove meat from grill when you attain these temperatures.
Wrap meat in aluminum foil loosely and let stand at room temperature for 10–15 minutes.
This will allow meat to relax and the juices to flow. The temperature of the tenderloin will also increase 10–15 degrees while it is resting so make sure you don't over cook it before you remove it from the grill.
After resting for 10–15 minutes the tenderloin is ready to carve and enjoy.
For those that like it medium to medium well, carve off the end of the tenderloin.
For those who like it medium rare to rare carve from the center of the meat.

Serving Suggestions for Cooked Beef Tenderloin

If you wish to serve it warm, simply wrap the tenderloin gently in foil and place in a 350 degree preheated oven for 10–15 minutes.
Cut a small area in the center of the tenderloin to check the temperature desired. Please don't overcook.
For those who prefer medium well to well, simply slice from the ends toward the center of the tenderloin.
For those who prefer rare to medium rare simply slice from the center toward the ends.
If your tenderloin is already sliced and in a foil pan and you want to serve it heated, simply place the foil pan in a 350 degree pre-heated oven for 10 minutes uncovered. (If you cover sliced tenderloin it tends to steam and turn gray.) Heat your au jus or favorite sauce separately and serve on the side.

INTERNAL TEMPERATURES FOR STEAKS

Rare- ***122 F***
Medium Rare- ***128 F***
Medium- ***136 F***
Medium Well- ***145 F***
Well Done- ***Please Don't***