



Suggested Reheating and Cooking Instructions



APPETIZERS

Cooking Instructions

Brie en Croute... Preheated oven to 375°F. Cook uncovered for 20-25 minutes or until golden brown.

****Baby Lamb Chops, uncooked...*** Preheated oven to 400°F for 20-25 minutes.

****Whole Filet of Beef, uncooked...*** Preheated oven to 500°F, cook uncovered for 30 minutes, internal temperature should be 125° for medium-rare.

Reheating Instructions

****Crab Cakes...*** Preheat oven to 325°F, reheat from room temperature uncovered for 10-15 minutes.

****Stuffed Mushrooms...*** Preheat oven to 325°F, reheat from room temperature uncovered for 15 minutes.

****Swedish Meatballs...*** Preheat oven to 350°F, reheat from room temperature covered for 30-45 minutes.

* Should be room temperature before putting in the oven.

Beef Wellington... Preheat oven to 375°F cook from room temperature for 45-50 minutes, internal temperature should be 125° for rare or 135° for medium.

PRE-COOKED ENTREES

Reheating Instructions (Items need to be placed in an oven safe pan, if not already in one)

Chicken or Seafood... Preheated oven 350°F, 45 minutes, covered.

Pasta with Sauce Separate... Get pasta to room temperature, heat sauce and mix with pasta. Cover with foil to keep warm until ready to serve.

Pasta, 1/2 trays... Preheated oven 350°F, 1 hour, covered.

Stuffing/Potatoes... 325°F oven, 45 min. to 1 hour, cover and poke holes in foil, stir halfway thru heating time.

Vegetables... 325°F oven, 20 minutes, covered.

PRE-COOKED TURKEYS

 Ovens may vary, internal temperature should be 145°

Reheating Instructions (Add chicken broth to bottom of roasting pan and cover before heating)

10 pound Boneless Breast - 30-45 minutes at 325°F

16 pound Breast on the Bone - 1 hour at 325°F

16-20 pound Turkey - 1 1/2 hours at 325°F

24-28 pound Turkey - 2 hours at 325°F

HAMS

Place in oven-safe pan

Boneless Ham... uncovered at 325°F for 8 minutes per pound

Bone-In Ham... uncovered at 325°F for 10 minutes per pound

Glaze should be applied the last 20 minutes of heating.

Your Market Basket ham is fully cooked and may be served cold. To serve hot, place in a shallow roasting pan with ginger ale, apple cider, or white wine (approx. 2 oz. of liquid per pound). Baste frequently and serve when hot.