

# HOLIDAY FOODS HEATING INSTRUCTIONS

Sonoma Market

## ENTRÉES

### DIESTEL WHOLE TURKEY – SMALL (6-10 LB.)

Preheat oven to 350°F. Place turkey in oven in shallow roasting pan, breast side up. Heat for 60 minutes or until a thermometer inserted into the thickest section of the breast reads 135°F. Remove turkey from oven, place a piece of foil loosely over the turkey and let rest for 15 minutes. Chef's tip: Using baster, add pan drippings to gravy.

### DIESTEL WHOLE TURKEY – LARGE (12-14 LB.)

Preheat oven to 350°F. Place turkey in oven in shallow roasting pan, breast side up. Heat for 90 minutes or until a thermometer inserted into the thickest section of the breast reads 135°F. Remove turkey from oven, place a piece of foil loosely over the turkey and let rest for 15 minutes. Chef's tip: Using baster, add pan drippings to gravy.

### DIESTEL BONELESS TURKEY BREAST, SLICED

Preheat oven to 350°F. Remove lid from oven-safe dish and pour ½ cup water/stock/broth over top of turkey slices. Heat for 12-15 minutes, or until a thermometer inserted into the center reads 165°F.

### LLANO SECO COOKED HAM, WHOLE

Preheat oven to 350°F. Place up to two hams in a shallow roasting pan and cover with glaze. Heat for 45 minutes or until a thermometer inserted into the thickest section of the ham reads 135°F. Remove from the oven, cover loosely with foil and let rest for 15 minutes (additional time may be needed for more than two hams).\*

### LLANO SECO COOKED HAM, SLICED

Preheat oven to 350°F. Remove lid from oven-safe dish, cover slices with ham glaze and loosely cover with foil. Heat for 12-15 minutes, or until a thermometer inserted into the center reads 135°F.\*

### HERB-CRUSTED BEEF FILET

Preheat oven to 250°F. Place protein in a shallow roasting pan in the oven on the center rack. Roast for 10–12 minutes per pound or until a thermometer inserted into the thickest section of the protein reads 125°F or your desired degree of doneness.\*

### VEGAN CELEBRATION FIELD ROAST

Heat oven to 350°F. Place vegan roast in shallow roasting pan and heat for 30-35 minutes, or until a thermometer inserted into the center reads 135°F.

### BEEF BRISKET WITH CARROTS

Preheat oven to 350°F. Place whole brisket in a shallow roasting pan and add ½ cup of water/stock/broth. Cover with aluminum foil and place the roasting pan in the oven on the center rack. Braise for 25–30 minutes or until a thermometer inserted into the thickest section of the brisket reads 165°F.

### BEEF WELLINGTON

Preheat oven to 350°F. Place beef in a shallow roasting pan in the oven on the center rack. Roast for 10–12 minutes per pound or until a thermometer inserted into the thickest section of the protein reads 125°F or your desired degree of doneness.\*

### SALMON ROULADE

Preheat oven to 350°F. Place salmon in a shallow roasting pan in the oven on the center rack. Roast for 10–12 minutes per pound or until a thermometer inserted into the thickest section of the salmon reads 145°F or your desired degree of doneness.\*

### LASAGNA BOLOGNESE

Heat oven to 350°F. Remove lid from oven-safe dish and loosely cover with foil. Heat for 35-45 minutes. Remove lid and brown for 5-10 minutes, or until a thermometer inserted into the center reads 155°F.

### MACARONI AND CHEESE

Heat oven to 350°F. Remove lid from oven-safe dish and cover with foil. Heat for 30-35 minutes, stirring halfway through, until a thermometer inserted into the center reads 135°F.

## SIDES

### TRADITIONAL STUFFING OR CORNBREAD SAUSAGE STUFFING OR SAVORY BREAD PUDDING

Remove lid from oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 25–30 minutes or until a thermometer inserted into the stuffing reads 150°F.

### TRADITIONAL MASHED POTATOES, GARLIC MASHED POTATOES, BOURBON SWEET POTATO MASHERS WITH MARSHMALLOWS AND CANDIED WALNUTS, VEGAN GARLIC MASHED POTATOES OR CREAMED SPINACH AND KALE WITH ONIONS

Remove lid from oven-safe dish, cover with aluminum foil and bake at 350°F for about 25–30 minutes or until a thermometer inserted into the center reads 135°F.

### ROASTED SWEET POTATOES WITH MACADAMIA NUTS

Remove lid from oven-safe dish and bake at 350°F for about 25–30 minutes or until a thermometer inserted into the center reads 135°F.

### OLD-FASHIONED YAMS OR GREEN BEAN CASSEROLE

Remove lid from oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 25–30 minutes or until a thermometer inserted into the center reads 135°F. Add toppings for the final 5 minutes of baking.

### GREEN BEANS ALMONDINE OR CIDER-GLAZED CARROTS WITH LEMON ZEST

Remove lid from oven-safe dish and bake at 350°F for about 10–15 minutes or until a thermometer inserted into the center reads 135°F, or serve at room temperature.

### ROASTED DELICATA SQUASH WITH POMEGRANATE, TSIMMES OR CAULIFLOWER GRATIN

Remove lid from oven-safe dish and bake at 350°F for about 20–25 minutes or until a thermometer inserted into the center reads 135°F.

### ROASTED BRUSSELS SPROUTS WITH FRIED LEMON

Best served at room temperature.

### SPICED PUMPKIN BISQUE, ORGANIC SAVORY HARVEST BISQUE, MATZOH BALL SOUP OR LOBSTER BISQUE

Heat in saucepan on stovetop over medium-high heat to a boil; reduce heat and simmer for 3–5 minutes prior to serving.

### POTATO LATKES

Bake at 350°F for about 10–15 minutes or until a thermometer inserted into the center reads 135°F.

## SAUCES

### TURKEY GRAVY, BEEF JUS OR VEGAN MUSHROOM GRAVY

Heat in saucepan on stovetop over medium-high heat to a boil; reduce heat and simmer for 5–7 minutes prior to serving.

### CRANBERRY ORANGE RELISH OR BRANDIED CRANBERRIES WITH TOASTED WALNUTS

Serve chilled or at room temperature.

### HORSERADISH SAUCE OR APPLESAUCE

Serve chilled.

### HAM GLAZE

See heating instructions for *Llano Seco Ham*.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*