Easy Entertaining
PRESERVING LOCAL FLAVOR SINCE 2006

Thanksgiving Re-heating Instructions

BEFORE YOU BEGIN:

- In order to re-heat your sides properly and in a timely manner, please remove them from refrigeration at least (1) hour prior to the start of your reheating process.
- Some instructions may tell you to wrap your baking dish tightly with saran wrap, then aluminum foil before you start reheating. Saran wrap is perfectly safe in your oven up to 400 degrees Fahrenheit **as long** as it is covered with tin foil.
- These instructions are all-encompassing. Simply follow the directions for the specific items you ordered.

APPETIZERS

Cranberry Pinot Noir Meatballs

Place your meatballs in a crock pot set on high. Leave for 1 hour, then turn to warm. Check and make sure they are warm all the way through with a thermometer. The temperature should read at least 145 degrees. If you are not using a crockpot they can be warmed in a sauce pan on the stove top over low to medium heat. Stir frequently to avoid sauce sticking to the bottom of the pan.

Pumpkin Cheese Dip with Pretzels (v)

Preheat oven to 350 degrees. Scoop pumpkin cheese into an oven safe crock or small baking dish. Warm, uncovered, for approximately 20 minutes or until bubbly. Cheese dip can also be enjoyed chilled, simply allow it to temper at room temperature for 20 minutes before enjoying.
Place pretzels on a lined or greased baking sheet and brush with melted butter. If you do not have a brush you can also dip them in butter. Once buttered sprinkle with provided salt and bake for 5 minutes.

Sweet Potato Popovers (v)

Popovers can be enjoyed room temperature or slightly warm and toasty. If enjoying warm place on a baking sheet and warm in a preheated 350 degree oven for 10-12 minutes.

Pimiento Cheese Dip (v)

Popovers can be enjoyed room temp

Spinach and Artichoke Tartlets (v)

Popovers can be enjoyed room temp

SIDES + SAUCES

Signature Turkey Gravy (GF)

Warm your gravy over medium heat on the stove top for 5-10 minutes, whisking continuously, until warmed through. It will thicken slightly, if you prefer it a bit thinner, add cooking liquid from the bottom of your turkey.

Cornbread-Apple Stuffing (vegan, GF)

Preheat oven to 350 degrees. Bake your stuffing in an oven safe dish alongside your turkey, covered with tin foil, for 25-35 minutes. Stir if needed. For the remaining 10-15 minutes, remove the foil, allowing for the top to get crispy. Again, you may add cooking liquid to loosen the stuffing up.

Pumpkin & Sausage Stuffing

Preheat oven to 350 degrees. Bake your stuffing in an oven safe dish alongside your turkey, covered with tin foil for 25-35 minutes. Stir if needed. For the remaining 10-15 minutes, remove the foil, allowing for the top to get crispy. Again, you may add cooking liquid to loosen the stuffing up.

Rustic Mashed Potatoes (v, GF)

Preheat oven to 350 degrees. Bake your potatoes in an oven safe dish wrapped with a tight layer of saran wrap* and then a tight layer of tin foil, for 30 minutes. If you notice they seem to dry for you, add some of the cooking liquid from the bottom of your turkey pan, mix and warm for another 5 minutes.

yes! It can go in the oven so long as it's covered with foil or a tight fitting lid

Green Bean Casserole (v, GF)

Preheat oven to 350 degrees. Add your green beans and mushroom gravy to an oven-safe dish. Warm your green beans, covered with a tight layer of saran wrap* and then a tight layer of tin foil, for 25 minutes. Remove the foil and saran covering and top with the crispy onion strings. Continue baking, uncovered, for 5 more minutes.

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Maple Nut Squash Casserole (v, GF)

Preheat oven to 350 degrees. Place butternut mash into an oven safe baking dish or pie plate. Sprinkle all of the topping (packaged separately) over to top and bake uncovered for 30-45 minutes.

Miso Roasted Carrots (v, GF)

Preheat oven to 350 degrees. Place your roasted carrots in an oven safe baking dish. Bake for 30 minutes for a more al dente texture, or up to 45 minutes for a softer roasted carrot. If you are short on oven space, the carrots can be warmed in a sauce pan on the stove top.

Butternut Mac n' Cheese (v)

Preheat oven to 350 degrees. Place your mac 'n cheese in an oven safe baking dish. Cover with a tight layer of saran wrap* and then a tight layer of tin foil. Bake for 35-45 minutes. Uncover and stir, bake for an additional 10 minutes to brown the top further.

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Vanilla Butter Acorn Squash (v,GF)

Preheat oven to 350 degrees. Place your acorn squash into an oven safe baking dish. Roast uncovered for 15-25 minutes. Stir half way through for even coloring and heating

Roasted Brussels Sprouts (vegan,GF)

Preheat oven to 350 degrees. Place your acorn squash into an oven safe baking dish. Roast uncovered for 15-25 minutes. Stir half way through for even coloring and heating

Pumpkin & Thyme Manicotti

Preheat oven to 350 degrees. Preheat oven to 350 degrees. Warm covered with foil for 15-20 minutes. Remove cover and return to the oven for 5-10 minutes or until light browning occurs on top.

Cheesy Cauliflower Gratin (v,GF)

Preheat oven to 350 degrees. Warm covered with foil for 15 minutes. Remove cover and sprinkle on topping and return to the oven for 5-10 minutes to crisp topping.

Sweet Potato Rolls (v)

Can be enjoyed room temperature but if you have the space why not warm! We recommend placing buns on a baking sheet for 6-8 minutes in a preheated 350 degree oven.

PRE-COOKED + SLICED TURKEY

Pre-Cooked Boneless Turkey Breast or Thigh (GF)

Remove your pre-baked, sliced turkey from the fridge for 1 hour before you place it in the oven. Your turkey is topped with our herb butter. It has aluminum foil over it to prevent it from browning too quickly. Leave that on while it reheats. Preheat your oven to 350 F. Drizzle 1/2 inch of our homemade stock (packaged separately) on the bottom of the disposable cooking pan and tightly fasten the prepared cover back on the pan. Place the bird in the pre-heated oven. Your bird has already been cooked fully to 165 F. Allow it to warm until it reaches 145 F. Remove and allow for it to rest. It is recommended that before it rests you add 1-2 ladles of warm stock over the top to keep it moist. The resting process should take approximately 20 minutes.

DESSERTS

Assorted Desserts Platter

Remove from refrigerator at the start of your dinner to allow to come up to room temperature.

Molasses Sandwich Cookies

Remove from refrigerator at the start of your dinner to allow to come up to room temperature.

Gluten Free Molasses Sandwich Cookies

Remove from refrigerator at the start of your dinner to allow to come up to room temperature.

Caramel Apple Tiramisu

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