

holiday heating instructions

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holiday turkey dinner heating instructions

Please allow time for items to come to room temperature before heating (30 minutes for side dishes/sliced turkey, 1 hour for whole turkey). Please stir items thoroughly before and after heating.

All items are fully cooked. Silver containers can be placed in the oven or microwave according to instructions below (please remove plastic lids). All heating instructions are approximate and will vary with each oven. Multiple items in oven will require longer heating time.

Turkey – Browning Your Pre-cooked Shelton's Free Range Turkey

Preheat oven to 325°. Remove wrap from turkey. Bake at 325° for approximately 60 minutes or until it reaches 140° internal temperature. Carve and serve.

Turkey slices

Oven method: Leave in container and remove plastic lid or layer turkey in shallow baking dish. Add broth or gravy to prevent meat from drying out. Cover dish with aluminum foil. Heat at 325° until desired temperature (approximately 15-25 minutes depending on quantity). Remove breast slices from dish and transfer to platter.

Microwave method: Leave in container and remove plastic lid or place in microwavable dish. Add broth or gravy to prevent meat from drying out. Cover dish with wax paper or paper towel to prevent splattering. Set microwave power to 70–75%. Heat 2 minutes at a time, until turkey is warm. Turkey should not take more than 10 minutes depending on quantity.

Stove top method: In skillet heat a shallow layer of gravy or broth over medium-low heat. Lay breast slices in skillet, and cover with more liquid if necessary. Heat slowly over medium-low heat until heated through, no more than 10–15 minutes, depending on quantity. Remove from skillet and serve.

Stuffing, Potatoes, Yams

Oven method (preferred): Preheat oven to 325°. Leave in container and remove plastic lid or place product in baking dishes. Water will be present in some items (this is normal). Stir items thoroughly. Cover and heat for 30-45 minutes or until desired temperature. Option: uncover the stuffing for the last 10 minutes of heating for a light crust on top.

Microwave method: Remove plastic lid and place container in microwave. Heat 3-4 minutes until desired temperature, stirring halfway through. Heat additional 1-2 minutes if necessary.

Green Bean Amandine, Butter Pecan Carrots, Brussels Sprouts

All vegetables are blanched and seasoned. Only reheating is necessary.

Stove top method: Steam for 10-15 minutes.

Microwave method: 4-5 minutes on appropriate setting until desired temperature is reached.

Gravy

Stove top method: Pour gravy into saucepan and heat on low, stirring frequently until desired temperature is reached.

Microwave method: Remove from plastic Zupan's container and place in a microwavable container. Cover and heat for 2 minutes. Stir and heat for an additional 1-2 minutes.

Dinner Rolls

Preheat oven to 325°. Wrap rolls in foil and heat for 8-10 minutes until warm.

Cranberry Sauce

Serve at room temperature. For an extra treat, try sauce on top of a cracker with Brie.

Pumpkin Pie

Keep refrigerated until ready to serve, or serve at room temperature.

holiday ham dinner heating instructions

Please allow time for items to come to room temperature before heating (30 minutes for side dishes, 1 hour for ham). Please stir items thoroughly before and after heating.

All items are fully cooked. Silver containers can be placed in the oven or microwave according to instructions below (please remove plastic lids). All heating instructions are approximate and will vary with each oven. Multiple items in oven will require longer heating time.

Ham

For the best flavor we recommend serving ham at room temperature. Recommended time to reach room temperature from refrigerator is 1 hour.

To serve ham warm:

Preheat oven to 325°. Remove clear plastic wrap. Leave ham in gold foil wrap. Place ham in shallow pan flat side down on center rack of oven. Cover bottom of pan with water. Bake ham approximately 7 minutes per pound until ham is slightly warm.

Ham Slices

For the best flavor we recommend serving ham at room temperature.

To serve ham warm:

Oven method: Preheat oven to 325°. Leave in container and remove plastic lid or layer ham in shallow baking dish. Cover bottom of pan with water in order to prevent drying out. Cover dish with aluminum foil. Heat for 5–15 minutes depending on quantity.

Microwave method: Leave in container and remove plastic lid or place in microwavable dish. Cover bottom of pan with water to prevent meat drying out. Cover dish with wax paper or paper towel to prevent splattering. Set microwave power to 70–75%. Heat 2 minutes at a time, until ham is warm.

Potatoes, Yams

Oven method (preferred): Preheat oven to 325°. Leave in container and remove plastic lid or place product in baking dishes. Water will be present in some items (this is normal). Stir items thoroughly (as appropriate). Cover and heat for 30-45 minutes or until desired temperature.

Microwave method: Remove plastic lid and place container in microwave. Heat 3-4 minutes until desired temperature, stirring halfway through. Heat additional 1-2 minutes if necessary.

Green Bean Amandine, Butter Pecan Carrots, Brussels Sprouts

All vegetables are blanched and seasoned. Only reheating is necessary.

Stove top method: Steam for 10-15 minutes.

Microwave method: 4-5 minutes on appropriate setting until desired temperature is reached.

Dinner Rolls

Preheat oven to 325°. Wrap rolls in foil and heat for 8-10 minutes until warm.

Pumpkin Pie

Keep refrigerated until ready to serve, or serve at room temperature.

holiday side dishes heating instructions

Please allow time for items to come to room temperature before heating (approximately 30 minutes).

Please stir items thoroughly before and after heating.

All items are fully cooked. Silver containers can be placed in the oven or microwave according to instructions below (please remove plastic lids). All heating instructions are approximate and will vary with each oven. Multiple items in oven will require longer heating time.

Stuffing, Potatoes, Yams

Oven method (preferred): Preheat oven to 325°. Leave in container and remove plastic lid or place product in baking dishes. Water will be present in some items (this is normal). Stir items thoroughly. Cover and heat for 30-45 minutes or until desired temperature. Option: uncover the stuffing for the last 10 minutes of heating for a light crust on top.

Microwave method: Remove plastic lid and place container in microwave. Heat 3-4 minutes until desired temperature, stirring halfway through. Heat additional 1-2 minutes if necessary.

Green Bean Amandine, Butter Pecan Carrots, Brussels Sprouts

All vegetables are blanched and seasoned. Only reheating is necessary.

Stove top method: Steam for 10-15 minutes.

Microwave method: 4-5 minutes on appropriate setting until desired temperature is reached.

Gravy

Stove top method: Pour gravy into saucepan and heat on low, stirring frequently until desired temperature is reached.

Microwave method: Remove from plastic Zupan's container and place in a microwavable container. Cover and heat for 2 minutes. Stir and heat for an additional 1-2 minutes.

Dinner Rolls

Preheat oven to 325°. Wrap rolls in foil and heat for 8-10 minutes until warm.

Cranberry Sauce

Serve at room temperature. For an extra treat, try sauce on top of a cracker with Brie.

Enjoy your dinner and have a safe
and happy holiday season!

ham heating instructions

This ham is fully cooked. For the best flavor we recommend serving ham at room temperature. Recommended time to reach room temperature from refrigerator is 1 hour.

To serve ham warm:

Preheat oven to 325°. Remove clear plastic wrap. Leave ham in gold foil wrap. Place ham in shallow pan flat side down on center rack of oven. Cover bottom of pan with water. Bake the ham approximately 7 minutes per pound until ham is slightly warm.

Enjoy your dinner and have a safe
and happy holiday season!

standing rib roast cooking instructions

Our premium Harris Ranch standing rib roasts are carefully hand-trimmed, hand-tied, and sized to order. The tenderness, quality, and flavor of this standing rib roast is unsurpassed. Cooking instructions are approximate. Cooking times will vary with each oven.

Cooking tips:

Rib roasts are best when cooked rare to medium rare.
(Internal temp: rare 130-135°F, medium rare 135-140°F)

Always use a meat thermometer to check doneness.
Ensure that the thermometer is placed in the center of the roast, not resting against any bones

It's important to bring your meat to room temperature before cooking.
Let it sit out approximately 1 hour before cooking, depending on the size of your roast.

For optimal flavor, season your roast with herbs and your favorite light oil.
We recommend olive oil and Papa Jake's seasoning.

Cooking instructions:

1. Season your roast and place on rack in roasting pan.
3. Set oven temperature to 450°F. Roast meat for 15 minutes (to sear the outside).
2. Reduce heat to 350°F.
3. Continue roasting, checking the meat's internal temperature every 30 minutes.
5. When roast reaches 10°F less than desired internal temperature, remove it from the oven.
6. Cover loosely with foil and allow to rest for at least 20 minutes before carving.

Enjoy your dinner and have a safe
and happy holiday season!

crown pork roast cooking instructions

**Our gorgeous Carlton Farms crown pork roast makes a dazzling holiday centerpiece.
Cooking instructions are approximate. Cooking times will vary with each oven.**

Cooking tips:

Pork rib roasts are best when cooked medium.
(Internal temp: medium 145°F)

Always use a meat thermometer to check doneness.
Remember that roast will continue cooking once removed from the oven.

It's important to bring your meat to room temperature before cooking.
Let it sit out approximately 1 hour before cooking, depending on the size of your roast.

For optimal flavor, season your roast with herbs and your favorite light oil.

Cooking instructions:

1. Season your roast and place on rack in roasting pan.
2. Set oven temperature to 375°F.
3. Fill the cavity of the roast with your favorite stuffing.
4. Cover the stuffing and tips of the bones with aluminum foil.
5. Roast for approximately 2 hours, until the internal temp of your roast reaches the desired temperature.
6. 30-45 minutes prior to doneness, remove foil to brown stuffing.
7. Remove roast from oven and loosely tent with foil, allowing meat to rest before serving.

Enjoy your dinner and have a safe
and happy holiday season!

beef tenderloin roast cooking instructions

Our premium Harris Ranch roasts are carefully hand-trimmed and sized to order. The tenderness, quality, and flavor of this roast is unsurpassed. Cooking instructions are approximate. Cooking times will vary with each oven.

Cooking tips:

Beef tenderloin roasts are best when cooked rare to medium rare.
(Internal temp: rare 130-135°F, medium rare 135-140°F)

Always use a meat thermometer to check doneness.
Remember that roast will continue cooking once removed from the oven.

It's important to bring your meat to room temperature before cooking.

For optimal flavor, season your roast with herbs and your favorite light oil.

Cooking instructions:

1. Season your roast.
2. Set oven temperature to 475°F.
3. Heat some olive oil in a heavy skillet. Once oil is hot place tenderloin in pan to sear it. Approximately 1-2 minutes per side, browning on all sides.
4. Remove from skillet and place on rack in roasting pan.
5. Place roast in oven, until desired internal temp is reached.
6. Remove roast and loosely tent with aluminum foil, allowing meat to rest before serving.

Enjoy your dinner and have a safe
and happy holiday season!