

## FULLY COOKED ITEMS

# Reheating Instructions

THANKSGIVING 2021

ZUPAN'S  
— MARKETS —

## Main Dishes

### Fully Cooked Turkey

*Remove from refrigerator approx. 1 hour before cooking.*

Preheat oven to 350°F. Remove wrap from turkey and place in roasting pan. Add 2 cups of liquid (water, broth, or wine) and cover with foil. Plastic hock lock around legs is safe to leave on while heating, or can be removed. Bake at 350°F for approximately 2 ½–3 hours (150–180 minutes). While this turkey is fully cooked, we recommend heating to an internal temperature of 165°F. Halfway through, baste the turkey and rotate the pan 180°. During the last 15–20 minutes of cook time, remove the foil to let the skin crisp up. Let stand 10–15 minutes before carving.

**Note:** Our turkeys are cooked sous vide style and are coated with caramelized sugar for color. Due to this process the cooking juices will be a dark color.

### Sliced Turkey/Turkey Thighs

*Remove from refrigerator approx. 1 hour before cooking.*

Preheat oven to 350°F. Remove from container and layer in a shallow baking dish. Add broth or gravy to prevent meat from drying out. Cover dish with aluminum foil. Heat until turkey reaches an internal temperature of 165°F, 25–35 minutes depending on amount of meat (time estimate given is based on 3 lbs of turkey). Remove slices from dish and transfer to platter.

### Fully Cooked Ham

*Remove from refrigerator approx. 1 hour before warming.*

For the best flavor we recommend serving ham at room temperature. To serve warm, preheat oven to 325°F. 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.

## Side Dishes

Please allow time for items to come to room temperature before heating (approximately 30 minutes). Before heating, **remove plastic lids from oven-safe containers**. For best results, cover items with foil and place containers on the middle rack of oven to distribute heat evenly. Stir items thoroughly after heating. Multiple items in oven will require longer heating time.

### Soup & Gravy

Remove from container.

**Stovetop Method:** Using a saucepan, stir over medium heat for 10–15 minutes.

**Microwave method:** Place in a microwavable container and re-heat 1 minute at a time, stirring between heating, until desired temperature.

### Mashed Potatoes & Stuffing

Preheat oven to 350°F. Heat for 45–60 minutes, or until food reaches desired temperature.

**Option:** Uncover stuffing for the last 15 minutes of heating for a light crust on top.

### Roasted Carrots, Brussels Sprouts & French Green Beans

To reheat and serve warm, preheat oven to 350°F. Heat for 30–45 minutes, or until vegetables reach desired temperature.

### Rolls

Preheat oven to 350°F. Arrange rolls in a baking dish close together. Heat for 7–10 minutes depending on preference of crispiness.

### Desserts

To serve your pie warm, preheat oven to 350°F. Heat pie for 15–20 minutes.

We recommend serving Pumpkin Pie and Chocolate Cream Pie at room temperature. Remove from refrigerator 30 minutes before serving.

## *Cooking Tips*

- Always use a meat thermometer to check doneness. Remember items will continue to cook once removed from oven.
- Bring items to room temperature before cooking. Approximately 1 hour before cooking.
- For optimal flavor, season your meat with salt, herbs, and your favorite oil.

### **Standing Rib Roast**

Rib roasts are best when cooked rare to medium rare. (RARE 120-125°F, MEDIUM RARE 125-130°F)

1. Season your roast and place on rack in roasting pan.
2. Set oven temperature to 450°F. Roast meat for 15 minutes (to sear the outside).
3. Reduce heat to 350°F.
4. 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.

### **Crown Pork Roast**

Pork rib roasts are best when cooked medium-rare. (MEDIUM RARE 145°F)

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.

### **Turkey**

1. Remove the packet of giblets from the cavity of the bird and save them for gravy if you choose. Next, rinse the bird inside and out (optional) and pat dry with paper towels.
2. Tie drumsticks together with string and brush the skin with melted butter or oil and salt the skin.
3. Place the bird on a rack in a roasting pan, and into a preheated 350°F oven.
4. General rule for cooking a turkey is 12-15 minutes per pound, but that can vary across ovens. The turkey is done when the thigh meat reaches an internal temperature of 165°F.
5. Roast until the skin is a light golden color, and then cover the breast loosely with a foil tent to prevent further browning. During the last 45 minutes of baking, remove the foil tent to brown the skin.
6. When the turkey is done, remove from the oven and cover with foil, allowing it to rest for 20 minutes before carving. This allows the juices to redistribute throughout the meat, and makes for easier carving.

### **Truffled Boneless Stuffed Turkey**

Preheat oven to 350°F. Lightly oil and salt the outside of the stuffed turkey. Place in oven and roast for approximately 2 1/4 hours, or until internal temperature reaches 165°F. Remove stuffed turkey from the oven.

***Optional:** Preheat broiler and broil stuffed turkey after cooking, watching closely, until skin is nicely crisped.*

## TIMELINE FOR 6PM DINNER

*Replace times with your planned meal time for an easy customizable timeline. Heat sides to at least 165°F before enjoying. Once dishes are heated through, keep covered until mealtime.*

**4:15pm** or \_\_\_\_\_ (1 hour 45 minutes to dinner)

- Remove mashed potatoes, stuffing, and any additional pre-cooked side dishes from refrigerator to come to room temperature.
- Preheat oven to 350°F.
- Serving a cheese plate as an appetizer? Bring to room temperature for 30 minutes before serving.
- Set your table.

**4:45pm** or \_\_\_\_\_ (1 hour 15 minutes to dinner)

- Remove turkey breast from refrigerator and let sit at room temperature for 30 minutes.
- Remove plastic covers from mashed potatoes and stuffing. Cover with foil and bake for 45-60 minutes, until each dish reaches an internal temperature of 165°F. Make sure to reheat any additional pre-cooked side dishes now too!

**5:15pm** or \_\_\_\_\_ (45 minutes to dinner)

- Transfer sliced turkey to a shallow baking dish and add broth or gravy, to prevent the turkey from drying out.
- Cover with foil and bake for 25-35 minutes, until the turkey reaches an internal temperature of 165°F.

**5:30pm** or \_\_\_\_\_ (30 minutes to dinner)

- Transfer cranberry orange sauce to small bowl.
- Remove foil from stuffing, to get a light crust on top (optional).

**5:45pm** or \_\_\_\_\_ (15 minutes to dinner)

- Once internal temperature has been reached, transfer sliced turkey, mashed potatoes, stuffing and any additional side dishes to their designated serving dishes.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm, transfer to a gravy boat and set on table. Or, transfer gravy to a microwave safe dish and reheat 1 minute at a time, stirring between heating, until warm.
- Having dessert? Pull pumpkin pie from fridge to allow to come to room temperature (30 minutes before serving) or place pies you'd like to serve warm in the oven. Residual heat from warming your turkey should be enough to warm it up.

**6:00pm** or \_\_\_\_\_ (dinnertime)

- Enjoy Thanksgiving with friends and family!

## WHAT YOU WILL NEED

- 1 shallow baking dish for turkey
- 1 small saucepan for gravy
- 1 serving fork or set of tongs for turkey
- 1 serving platter for serving turkey
- 2 serving dishes for mashed potatoes and stuffing
- 2 serving spoons for mashed potatoes and stuffing
- 1 gravy boat or bowl and ladle for gravy
- 1 small bowl for cranberry orange sauce
- Aluminum foil
- Don't forget dishes & serving utensils for any additional side dishes & desserts!

## HELPFUL HINTS

- A few days before Thanksgiving, set your table with the serving dishes you will use on the big day. Make sure you have enough serving dishes, serving utensils, and space for your feast!

# Turkey Dinner for 8

## TIMELINE FOR 6PM DINNER

*Replace times with your planned meal time for an easy customizable timeline. Heat sides to at least 165°F before enjoying. Once dishes are heated through, keep covered until mealtime.*

**1:45pm** or \_\_\_\_\_ (4 hours 15 minutes to dinner)

- Remove fully cooked turkey from refrigerator and let sit at room temperature for 1 hour.
- Preheat oven to 350°F.
- Set your table.

**2:45pm** or \_\_\_\_\_ (3 hours 15 minutes to dinner)

- Remove wrap from turkey and place in roasting pan. Add 2 cups of liquid (water, broth or white wine) and cover with foil. Bake for approximately 2 ½ - 3 hours, until internal temperature of turkey reaches 165°F.

**4:15pm** or \_\_\_\_\_ (1 hour 45 minutes to dinner)

- Baste turkey and rotate pan 180° in the oven. Continue to bake.
- Remove mashed potatoes, stuffing and any additional pre-cooked sides from refrigerator and let sit at room temperature.
- Serving a cheese plate as an appetizer? Bring to room temperature for 30 minutes before serving.

**4:45pm** or \_\_\_\_\_ (1 hour 15 minutes to dinner)

- Remove plastic covers from mashed potatoes and stuffing. Cover with foil and bake for 45-60 minutes, until each dish reaches an internal temperature of 165°F. Make sure to reheat any additional pre-cooked side dishes now too!

**5:15pm** or \_\_\_\_\_ (45 minutes to dinner)

- Transfer cranberry orange sauce to a small bowl
- During the last 15 minutes of cooking, remove the foil from the turkey and let the skin crisp up.

**5:30pm** or \_\_\_\_\_ (30 minutes to dinner)

- Once your turkey has reached an internal temperature of 165°F, remove from oven and let sit for 10- 15 minutes before carving.
- Remove foil from stuffing, to get a light crust on top (optional).

**5:45pm** or \_\_\_\_\_ (15 minutes to dinner)

- Once internal temperature has been reached, transfer mashed potatoes and stuffing to their designated serving dishes.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm to transfer to a gravy boat or bowl and set on table.
- Carve your turkey and transfer meat to a serving platter.
- Having dessert? Pull pumpkin pie from fridge to allow to come to room temperature (30 minutes before serving) or place pies you'd like to serve warm in your oven. Residual heat from warming your turkey should be enough to warm it up.

**6:00pm** or \_\_\_\_\_ (dinnertime)

Enjoy Thanksgiving with friends and family!

## WHAT YOU WILL NEED

- 1 roasting rack for turkey
- 1 small saucepan for gravy
- 1 serving fork or set of tongs for turkey
- 1 serving platter for serving turkey
- 2 serving dishes for mashed potatoes and stuffing
- 2 serving spoons for mashed potatoes and stuffing
- 1 gravy boat or bowl and ladle for gravy
- 1 small bowl for cranberry orange sauce
- Aluminum foil
- Carving knife
- Don't forget dishes & serving utensils for any additional side dishes & desserts!

## HELPFUL HINTS

- A few days before Thanksgiving, set your table with the serving dishes you will use on the big day. Make sure you have enough serving dishes, serving utensils, and space for your feast!
- Check your oven space. Will the turkey, mashed potatoes and stuffing all fit at once? If not, we recommend heating your turkey first and keeping it warm by leaving the foil on top in a warm place while the sides reheat.