

Main Dishes

Sliced Turkey

*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 lb of turkey). Remove slices from dish and transfer to platter.

Fully Cooked Ham

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

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.

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 1 ½-2 hours (90-120 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°. Remove foil and baste turkey, and cook for an additional 15 minutes to allow skin to 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.

Fully Cooked Boneless Prime Rib Roast

*Remove from refrigerator approx.
30 minutes before cooking.*

Preheat oven to 350°F. Remove roast from packaging. For rare roast place in oven in a heat-proof casserole dish and heat for approximately 20 minutes per lb or until the internal temperature reaches 115°F. We recommend using an internal meat thermometer for reheating. Check the internal temperature halfway through the cooking time to avoid over or undercooking. Remove the roast from the oven and cover tightly with aluminum foil. Let roast rest covered for 10-15 minutes. During this time the internal temperature will rise to about 120°F. For medium-rare, roast to an internal temp of 125°F, then remove from oven and rest the roast until internal temperature reaches approximately 130°F.

Note: *Prime Rib Dinner for 4 comes with 3 lb of Prime Rib.*

FULLY COOKED ITEMS
Reheating Instructions
HOLIDAY 2023

ZUPAN'S
— MARKETS —

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, Scalloped Potatoes, Stuffing

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

Option: For scalloped potatoes & stuffing, uncover for the last 15 minutes of heating for a light crust on top.

Creamed Kale & Spinach

Stovetop Method: Using a saucepan, stir over medium heat for 20-25 minutes.

Microwave method: Preheat oven to 350°F. Heat creamed kale & spinach in a casserole for 30-40 minutes, or until food reaches desired internal temperature.

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.

Roasted Asparagus with Lemon & Almonds

Best served at room temperature

OR

1. Preheat oven to 350°F.
2. Drizzle with a little olive oil and place on baking sheet uncovered in oven for 5-6 minutes.

Au Jus

Remove from container.

Stovetop Method: Using a saucepan, stir over medium heat for 6-7 minutes.

Microwave method: Place in a microwavable container and re-heat 1 minute at a time, stirring between heating, until 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 Bûche de Noël, Cake & Cheesecakes 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)

Dry-aged beef is best when cooked rare to medium rare. (RARE 120-125°F, MEDIUM RARE 125-130°F)

Dry-aged beef will cook faster than a traditional roast.

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.

Beef Tenderloin Roast

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

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.

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.

Boneless Stuffed Turkeys

1. Preheat oven to 350°F. Lightly oil and salt the outside of the stuffed turkey. Place in oven and roast for approximately 2¼ hours, or until internal temperature of turkey meat 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.*