

## *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**

*Our hams are fully cooked and delicious served at room temperature. Remove from refrigerator approx. 45 minutes before serving.*

#### **To serve warm**

Preheat oven to 325°F. Remove plastic wrap and bone guards (if applicable) and wrap ham in foil. (Zupan's hams can stay in gold foil wrap). Place ham in shallow pan flat side down and cover bottom of pan with water. Bake the ham in center of oven for approximately 7 minutes per pound until ham is slightly warm and thermometer in the thickest part of the ham reads 145°F. Let ham rest 15-30 minutes before enjoying.

### **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 2-2 ½ hours (120-150 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°F. 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.

### **Fully Cooked Boneless Prime Rib Roast**

*Remove from refrigerator approximately  
1 hour before cooking.*

#### **Optional: Seasoning & Searing**

Roast is simply seasoned with salt. If you would like, you can rub with oil, pepper & your favorite herbs. To sear before heating, heat a large cast iron skillet over high heat. Carefully transfer roast into the cast iron and sear on all sides for 1-2 minutes until there is a nice sear. Then follow heating instructions.

Preheat oven to 350°F. Place roast in cast iron or baking sheet. If desired, roast can also be placed on a rack on baking sheet. Warm approximately 30-45 minutes depending on desired degree of doneness. We recommend using an internal meat thermometer for reheating. Check the internal temperature halfway through cooking.

For medium-rare, roast to an internal temp of 115°F and allow to rest until internal temperature reaches approximately 120°F.

## 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, Yams Scalloped Potatoes, Stuffing

Preheat oven to 350°F. Heat for 45-60 minutes, or until food reaches desired temperature. Stir mashed potatoes and stuffing halfway through heating.

**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.

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

### French Green Beans & Root Vegetables

**Stovetop Method:** (recommended): Drizzle green beans and root vegetables with a bit of olive oil (optional). In a sauté pan, stir over medium heat for 6-8 minutes.

**Oven method:** Preheat oven to 350°F. Heat for 15-20 minutes, or until vegetables reach an internal temperature of 165°F. (If you prefer your vegetables less done, cook for a little less time.).

### Roasted Carrots with Whipped Herby Feta

Preheat oven to 350°F. Remove pistachio crumble and whipped feta from container. Cover carrots with foil and heat for 15-20 minutes until warm. Spread feta on bottom of serving plate and top with warm carrots. Sprinkle with pistachio crumble.

### Brussels Sprouts

Preheat oven to 350°F. Heat for 15-20 minutes, or until vegetables reach an internal temperature of 165°F. (If you prefer your vegetables less done, cook for a little less time.). Stir items once heated.

### Roasted Mushrooms

Preheat oven to 350°F. Heat for 15 minutes, stirring well to incorporate butter.

### 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.
2. Lightly oil and salt the outside of the stuffed turkey.
3. Place in oven and roast for approximately 2-3 hours, or until internal temperature (when thermometer is inserted into the thickest part of the turkey, avoiding the stuffing) reaches 160°F. Turkey will rise in temperature while it rests to 165°F.
4. Remove stuffed turkey from the oven, and allow to rest uncovered for 20 minutes.
5. Slice and enjoy!

## Beef Wellington Roast

1. Preheat oven to 400°F and adjust rack to the middle position. Place a sheet pan or cast iron skillet in the oven and allow it to heat as your oven warms.
2. In a small bowl, create an egg wash by mixing 1 large egg yolk with 1 tablespoon milk or water.
3. Remove Wellington roast from the refrigerator and brush the top and sides of the puff pastry with the egg wash. Sprinkle kosher salt on top.
4. Carefully remove the heated sheet pan or skillet from the oven and lightly oil. Place Wellington on the pan and bake for 20 minutes.
5. Rotate the pan 180°F and bake for another 10 minutes.
6. Remove Wellington from the oven and cover with aluminum foil and bake for an additional 10 minutes, or until the temperature of the roast reaches 125°F for medium-rare.
7. Remove the Wellington from the oven and allow it to rest for at least 10 minutes before slicing.