FULLY COOKED ITEMS

Reheating Instructions

THANKSGIVING 2026

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 2–2 ½ hours. While this turkey is fully cooked, we recommend heating to an internal temperature of 140°F in the thigh. 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.

Sliced Turkey

Remove from refrigerator approx. 1 hour before cooking.

Preheat oven to 350°F. Remove plastic cover and add 1 cup broth or gravy to aluminum dish to prevent meat from drying out. Cover dish with aluminum foil. Heat until turkey reaches an internal temperature of 150–165°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

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 in the center of the oven for approximately 7 minutes per pound, or until a thermometer inserted into the thickest part of the ham reads 140°F. Let ham rest 15-30 minutes before enjoying.

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 & 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.

Brussels Sprouts, Green Beans & Root Vegetables

Remove from container. 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.

Mac & Cheese

Preheat oven to 350°F. Bake for about 20 minutes, or until the mac and cheese is heated through. Remove foil and bake for additional 5-10 minutes for a light crust on top.

Roasted Rainbow Carrots

Preheat oven to 350°F. Remove tahini dressing from container. Cover carrots with foil and heat for 15-20 minutes until warm. Spread carrots on serving plate and drizzle with tahini dressing.

Rolls

Preheat oven to 350°F. Arrange rolls in a baking dish close together or wrap with foil. 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 Pumpkin Cheesecake at room temperature. Remove from refrigerator 30 minutes before serving.

RAW MEAT ITEMS

Cooking Instructions

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Cooking Tips

- Always use a meat thermometer to check doneness. Remember items will continue to cook once removed from oven.
- Remove meat from the refrigerator 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.

Brined Spatchcocked Turkey

1. Preheat oven to 425˚F.
2. If desired coarsely chop vegetables - carrots, celery & onions and add a layer of them underneath the bird.
3. Roast the turkey for 30 minutes, then decrease the oven temperature to 350°F. Continue roasting for an additional 60–90 minutes, or until an instant-read thermometer inserted into the thickest part of the thigh registers 165°F. Cooking times may vary by oven. (Tent with a sheet of aluminum foil if the skin is browning too quickly.)
4. Remove turkey from oven. Let it rest for 10-12 minutes, then carve and serve.

Turkey

1. Remove the packet of giblets from the cavity of the bird and save for gravy, if desired. Pat the turkey 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 or on a layer of coarsely chopped vegetables in a roasting pan, and into a preheated 350°F oven.
4. General rule for cooking a turkey is 15-20 minutes per pound, 6-10 minutes if spatchcocked, although cooking times will vary by oven. 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

   1 ½–2 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!