



HOLIDAY DINNER HEATING INSTRUCTIONS



GENERAL INSTRUCTIONS

BEFORE COOKING

- Let **short ribs, turkey porchetta, and ham** sit at room temperature for 60 minutes.
- Let all other items sit at room temperature for 1 1/2 hours before heating.

COOKING VS HEATING

- **All items** are fully cooked and just need to be reheated.

SUPPLIES NEEDED

- We recommend a Taylor digital probe-cooking thermometer.
- You will need aluminum foil.

HEATING TIMES

- Heating times are an **estimate only**, as all ovens vary greatly, please use a thermometer.
- The number of items you are heating in the oven and the number of times you open the oven door will affect your heating times.

DO NOT

- Do not put any plastic or paper lids in the oven.
- **Do not heat foil containers in the microwave.**

ENTRÉES

SHORT RIBS:** Preheat oven to 350°F. Short Ribs will come in their own foil-roasting pan. Remove lid and insert your oven-safe digital probe thermometer into the largest rib.. Cover with foil, place pan on the lowest oven rack, and heat until internal temperature reaches 160°F, approx. 40 minutes.

Heat extra side of au jus in a small pot or the microwave until warm, and serve with ribs.

TURKEY PORCHETTA: Preheat oven to 350°F. Turkey will come in its own foil-roasting pan. Remove lid and insert your oven safe digital probe thermometer into the thickest part of the porchetta. Cover with foil, place pan on the lowest oven rack, and heat until internal temperature reaches 160°F, approx. 30 minutes.

Heat extra side of gravy in a small sauce pot or microwave, until warm, and serve over porchetta.

BAKED HAM: Preheat oven to 350°F. Baked Ham will come in its own foil-roasting pan. Remove lid and insert your oven-safe digital probe thermometer into the thickest part of the ham. Place pan on the lowest oven rack and set your probe thermometer to 160°F. Tent with foil, heat until internal temperature reaches 160°F, approx. 45 minutes – 1 hour. Baste throughout cooking; pour excess juices over before serving.

SIDES & GRAVY

MASHED POTATOES*: Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 30-35 minutes. After 15 minutes of cooking, stir and re-cover with foil.

BRUSSELS SPROUTS*: Preheat oven to 350°F. Remove lid, heat uncovered in foil pan until internal temperature reaches 160°F, approx. 25-30 minutes.

MACARONI & CHEESE*: Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F and is bubbly on top, approx. 30-35 minutes. After 20 minutes of cooking, stir, top with breadcrumbs and return to the oven uncovered, heat until golden brown.

ROLLS: Once everything has been pulled out of the oven, pop the rolls in the oven at 350°F for 3-5 minutes until warm.

APPETIZERS

CARAMELIZED ONION DIP*: Preheat oven to 350°F. Stir dip before cooking. Heat uncovered until internal temperature reaches 160°F, approx. 20 minutes.

STUFFED MUSHROOMS: Preheat oven to 350°F. Heat uncovered until internal temperature reaches 160°F, approx. 12-15 minutes.

DESSERTS

TORTES & CUPCAKES: Store in the refrigerator and take out when ready to serve.

**As an alternative, you may transfer the items marked with an asterisk, to a microwave safe dish and microwave on high for 3-4 minutes uncovered (stir halfway through). Repeat if temperature is not to your liking.*

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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