

A TASTE OF BRISTOL REHEATING INSTRUCTIONS

Listed below are guidelines for reheating your holiday cuisine. Please keep in mind that these instructions are guidelines only. Every oven is different, and may cook at a rate faster or slower than the ovens used in developing these instructions. All of the items listed below are reheated in a 350 F. degree oven, unless otherwise noted. Most ovens will reach 350 F. in 30 minutes. We suggest the use of a pocket instant read thermometer to determine internal temperature. Note: Reheated product should reach 165 F.

Main Dishes

Turkeys: 10-12 pounds: Preheat oven to 350 F. Remove Turkey From refrigerator and allow to sit at room temperature for 1 hour. In the bottom of the roasting pan pour one cup of stock, water or white wine. Place turkey on wire rack in the roasting pan, or create a rack by placing turkey on a bed of coarsely chopped root vegetables. Cover tightly with foil and bake for 1.5 hours. Remove foil, and continue to bake an additional 15 minutes to brown and crisp the skin. Let rest for 10 minutes before carving.

For larger Turkeys 12-18 lbs. Add an additional 5 minutes (covered) cooking time per LB (over 12 lbs) example: 15 LB **turkey**, covered cooking time 1 hr 45 minutes plus 15 minutes uncovered cooking time. Let rest for 10 minutes before carving.

Roasted Turkey Breast: Preheat the oven to 350 F. Remove Turkey from refrigerator and allow to sit at room temperature for 1 hour. Place the foil-covered breast in the 350 F. oven for approximately 30 minutes to 1 hour, or until the turkey is hot throughout. Remove the breast from the oven and uncover. Allow it to rest for 10 minutes before carving.

Stuffed Leg of Lamb: Preheat the oven to 350 F. Remove entree from refrigerator and allow to sit at room temperature for 1 hour. Place entree on rack in the roasting pan or on a bed of coarsely chopped vegetables cover with foil and heat for 45 minutes to 1 hour. Remove from oven and allow to rest for 15 minutes before carving.

Sprrial Ham: Preheat the oven to 350 F. Remove Ham from refrigerator and allow to sit at room temperature for 1 hour. Place Ham on rack in the roasting pan or place on a bed of coarsely chopped root vegetables, cover with foil and heat for 45 minutes to 1 hour or until hot.

Deep Dish Quiche: Preheat the oven to 350 F. Remove quiche from refrigerator and allow to sit at room temperature for 1 hour. Place quiche on sheet pan, cover with foil and heat for 30 minutes to 1 hour or until hot.

Side Dishes

Scalloped Potatoes: Preheat oven to 350 F. Place a foil-covered baking dish of potatoes in the oven and bake for 15 minutes. Remove the foil and bake for an additional 10 minutes or until golden brown and hot.

Honey Glazed Baby Carrots: In a saucepan over low heat, warm the carrots until hot, stirring gently and often.

Spring Vegetables: In a saucepan over low heat, warm spring vegetable until hot, stirring gently and often.

Steamed Asparagus: Preheat oven to 350 F. Place asparagus in a baking dish and add 2 tablespoons water and herb butter. Cover loosely with foil and bake for 5-10 minutes or until hot, or cover with plastic wrap and microwave at 50% power for 2 minutes, rotate and cook another 1-2 minutes.

Wild Mushroom Risotto: Preheat oven to 350 F. Spray baking dish with no-stick spray, add risotto and cover with foil. Bake risotto 15-20 minutes or until hot.

Turkey Gravy: Pour into a heavy sauce pan, bring to a boil, turn down heat and allow to simmer for 3 minutes stirring constantly. To microwave, place in microwave safe bowl for two minutes, stir and continue to cook for another 2 minutes or until hot.

Note: All side dishes can also be heated in microwave. Place in microwavable safe dish. Heat until hot.

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