

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 - 2.5 hours. Remove foil, and continue to bake an additional 15 minutes to brown and crisp the skin. (check occasionally with pocket thermometer in the thickest part of thigh and breast without hitting the bone)

Let rest for 10 minutes before carving.

For larger Turkeys 12-18 lbs. Add an additional 10 minutes (covered) cooking time per LB over 12 lbs) example: 15 LB turkey, covered cooking time 2-3 hr minutes plus 15 minutes uncovered cooking time. Let rest for 10 minutes before carving.

Roasted Boneless Turkey Breast: Preheat the oven to 350 F. Remove Turkey breast from refrigerator and allow to sit at room temperature for 1 hour. In the bottom of the roasting pan pour 1-2 cups of stock, water or white wine. Place turkey breast on wire rack in the roasting pan, or create a rack by placing turkey breast on a bed of coarsely chopped root vegetables. Cover tightly with foil and bake for approximately 1-2 hours, or until the turkey is hot throughout. Remove the breast from the oven and uncover. Allow it to rest for 10 minutes before carving.

Roasted Pork Loin: 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 root vegetables and heat for 10-12 minutes per pound. Remove from oven and allow pork loin to rest for 15 minutes before carving.

Prime Rib: 2 bone rib, approximately 3 lbs: Preheat the oven to 350 F. Remove rib from refrigerator and allow to sit at room temperature for 1 hour. Place rib on rack in the roasting pan or place on a bed of coarsely chopped root vegetables, cover with foil and heat for 30 minutes to 1 hr. Allow rib to rest for 15 minutes before slicing. Add 10 minutes of cooking time for each additional pound.

Roasted Goose: Preheat the oven to 350 F. Remove goose from refrigerator and allow to sit at room temperature for 1 hour. Place goose on rack in the roasting pan or place on a bed of coarsely chopped root vegetables, cover with foil and heat for 1.5 - 2 hours. Remove foil and continue to cook for additional 15 minutes or until internal temperature of 165 F. Allow goose to rest for 15 minutes before slicing.

Poached Salmon: Remove the salmon from the refrigerator 1/2 hour prior to cooking. Place in a baking dish and pour 1 cup white wine or fish stock around the salmon. Cover with foil and bake at 350 F for 20-40 minutes.

Honey Spiral Ham:

Your spiral ham is fully cooked and can be served at room temp, or heat covered with foil for approximately 5-8 minutes per pound to warm.

Bristol Farms

An Extraordinary Food Store.

Side Dishes

For all Stuffing's: Preheat oven to 350 F. For a moist stuffing, place stuffing in baking dish and cover with foil. Bake stuffing for 20-30 minutes, or until steamy and heated through. If you prefer your stuffing to have a nice golden crust, remove the foil half-way through the cooking process. If you like a crisp and crunchy stuffing, do not cover the stuffing at all during reheat. (If heating more than 3 lbs of stuffing at a time 30-45 minutes or until hot)

Scalloped Potatoes: Preheat oven to 350 F. Place a foil-covered baking dish of potatoes in the oven and bake for 20-30 minutes. Remove the foil and bake for an additional 10 minutes or until golden brown and hot.

Mashed Potatoes: Preheat the oven to 350 F. Place a foil-covered baking dish of potatoes in the oven; heat for 20 minutes, or until hot; or warm mashed potatoes on the stovetop over low heat until hot, stirring often, adding more milk and butter to your taste if you like.

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

Green Beans Almandine: Preheat oven to 350 F. Place a foil-covered baking dish of green beans in the oven for 20-30 minutes, or until hot.

Green Bean Casserole: Preheat oven to 350 F. Place green bean casserole in baking dish and cover with foil and place in oven for 20-30 minutes, or until hot.

Candied Yams: Preheat oven to 350 F. Place yams in baking dish and cover with foil and place in oven for 20-30 minutes, or until bubbly.

Yam Soufflé: Preheat oven to 350 F. Place foil-covered baking dish of yam soufflé in the oven and bake for 20-30 minutes. Remove the foil and bake for an additional 10 minutes, or until golden brown and hot.

Peas and Pearl Onions: In a sauce pan over low heat, warm peas and pearl onion until hot, stirring gently and often.

Steamed Asparagus: Preheat oven to 350 F. Place asparagus in a baking dish and add 1/4 cup water and 1 tablespoon of butter. Cover loosely with foil and bake for 10-15 minutes, or cover with plastic wrap and microwave at 50% power for 2 minutes, rotate and cook another 1-2 minutes.

Butternut Squash Risotto: Preheat oven to 350 F. Spray baking dish with no-stick spray, add risotto and cover with foil. Bake risotto 20-30 minutes or until hot.

Turkey Gravy, Port and Black Currant sauce and Butternut squash soup: Pour into a heavy sauce pan, bring to a slow boil, turn down heat and simmer for 3 minutes stirring occasionally. 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.