

# HAPPY HOLIDAYS FROM BRISTOL FARMS

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 8-13 LBS:** Remove turkey from refrigerator and allow to sit at room temperature for 1 hour. Preheat oven to 350 F. 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 13-18 LBS:** Add an additional 5 minutes (covered) cooking time per pound (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.

**BONELESS TURKEY BREAST:** Remove turkey from refrigerator and allow to sit at room temperature for 1 hour. Preheat the oven to 350 F. 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.

**ROASTED PORK LOIN:** Remove entree from refrigerator and allow to sit at room temperature for 1 hour. Preheat the oven to 350 F. 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:** Remove rib from refrigerator and allow to sit at room temperature for 1 hour. Preheat the oven to 350 F. Place rib on rack in the roasting pan or place on a bed of coarsely chopped root vegetables, cover with foil and heat for 15-30 minutes. Allow rib to rest for 15 minutes before slicing. Add 10 minutes of cooking time for each additional pound.

**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 around the salmon. Cover with foil and bake at 350 F for 15-20 minutes. Add 5 minutes of cooking time for each additional pound.

**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.

## SIDE DISHES

**FOR ALL STUFFINGS:** 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.

**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.

**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.

**HONEY GLAZED BABY CARROTS:** In a saucepan over low heat, warm the carrots until hot, stirring gently and often.

**GREEN BEANS ALMONDINE:** Preheat oven to 350 F. Place a foil-covered baking dish of green beans in the oven for 10-15 minutes, or until hot.

**BRUSSELS SPROUTS AU GRATIN:** Preheat oven to 350 F. Place brussels sprouts 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 an uncovered baking dish of candied yams in the oven for 10-15 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 15-20 minutes. Remove the foil and bake for an additional 10 minutes, or until golden brown and hot.

**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 non-stick spray, add risotto and cover with foil. Bake risotto 15-20 minutes or until hot.

**TURKEY GRAVY, PORT AND BLACK CURRANT SAUCE, AND BUTTERNUT SQUASH SOUP:** 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.**

# Bristol Farms