



## Heating **Instructions** for all Dishes

**Holiday for 4 items-** Reduce all cook times in recipes below by 5 min. Follow all other instructions. Food is to be reheated, not cooked, so if your oven temp runs hot you will have to adjust the times depending.

**Turkey Breast/Ham-** cover tightly and heat in a 350 degree oven for 25 min.

**Brisket-** moist cooking is recommended. Heat 1/2 c water or beef stock in a saute pan, add brisket and simmer. Allow to rest in hot liquid for 5 minutes. If you prefer a dry pan for crispy bark, heat as above, add 1 T. oil to a hot pan add brisket slices, sear until crispy. **DO NOT OVERCOOK**

**Jalapeno Sausage(Cooked)-** add a few tablespoons of water to the pan and heat uncovered in a 375 degree oven for 12 minutes until the casing regains its snap and internal temperature is 145

**Prime Rib-** Whole roasts are cooked till rare already. If you prefer rare slice a portion and heat it in a very hot saute pan with a little bit of oil for 40 seconds a side. To Reheat the whole thing, roast in a 350 degree oven for 45 minutes or until a thermometer, stuck into the center of the meat, reads 130 degrees F for Medium Rare. Slice thin and enjoy.

**Beef Tenderloin-** Roast in a 350 degree oven for 25 minutes or until a thermometer, stuck into the center of the meat, reads 130 degrees F for Medium rare.

**Mashed Potatoes, Baked Yams, Apple/Cherry Stuffing and Pineapple Stuffing-** heat pan with lid on in 375 degree oven for 30 minutes. For stuffing and baked yams remove lid and cook for another 10 minutes to crisp the top of stuffing/marshmallow. All are done when a thermometer stuck in the center of product reaches 145 degrees F.

**Roasted Red Bliss/Root Vegetables-** heat uncovered in a 375 degree oven for 25 min or until potatoes/vegetables are golden and the internal temperature is 135

**Brussels Sprouts, Boudin Stuffing And Green Bean Casserole-** heat at 375 for 15 minutes covered and then removing cover, stirring and cooking for another 10 minutes

**Turkey Gravy-** place product in a 2 qt sauce pan with 2 T. of water per pint you are heating. Using a whisk stir gravy every couple of minutes or so until gravy is at a slight simmer. Gravy is done when a thermometer reads 165 degrees when inserted into the middle

**Sticky Toffee Pudding-** Whole cake can be warmed in oven at lowest setting for 10 min before consuming. IN a small saute pan/sauce pan heat toffee up with a tablespoon of water until slightly warm and pour over cake immediatley

Keep in mind these are all recommended heating **instructions**. All food products can be heated in a microwave as well until the desired internal cook temperatures listed above. That said, microwaves have a tendency to change the composition of some foods and should be done at your discretion.

We are here to answer any questions if you have need. And once again thank you for allowing Alexander Catering Company to be part of your Thanksgiving this year!