



HEATING & SERVING SUGGESTIONS FOR HOLIDAY FOODS 2011

FULLY COOKED WHOLE TURKEY

ONE POUND SERVES 2 TO 4

See package for reheating instructions.

CHEF-PREPARED ROASTED TURKEY BREAST

ONE POUND SERVES 2 TO 4

Place whole breast on a baking rack over a sheet pan and roast in 350°F oven for 20 to 25 minutes. Carved slices are best heated in microwave, loosely covered with wax paper or plastic wrap, for 4 to 5 minutes.

TURKEY GRAVY

ONE QUART SERVES 8 TO 10

Heat in sauce pan on stovetop to rolling boil; reduce heat and simmer for 5 to 7 minutes prior to serving.

CONTAINS: MILK & WHEAT

CHEF-PREPARED BROWN SUGAR & MUSTARD-GLAZED HAM

ONE POUND SERVES 2 TO 4

Place ham on a baking rack over a sheet pan, tent with aluminum foil, and roast in 350°F oven for 25 to 30 minutes. Carved slices are best heated in microwave, loosely covered with wax paper or plastic wrap, for 4 to 5 minutes.

CONTAINS: MILK

QUICHE

ONE QUICHE SERVES 8 TO 10

Wrap aluminum foil over the edges of the crust; then place in 350°F oven for 25 to 30 minutes. Carefully remove from oven and let stand 5 minutes before cutting.

CONTAINS: EGGS, MILK & WHEAT

GARLIC MASHED POTATOES

ONE POUND SERVES 4

Russet potatoes, garlic, cream, butter and seasonings.

Reheat in microwave on medium, loosely covered with wax paper or plastic wrap, for 5 to 7 minutes; stir twice while heating.

CONTAINS: MILK

GINGERED SWEET POTATOES

ONE POUND SERVES 4

Sweet potatoes and yams combined with fresh ginger, coconut milk, cream and seasonings.

Reheat in microwave, loosely covered with wax paper or plastic wrap, on medium for 5 to 7 minutes; stir twice while heating.

CONTAINS: MILK

CORNBREAD & BACON DRESSING

ONE POUND SERVES 4 TO 6

Southern-style with smoked bacon, carrots, celery, green onion, yellow onion, chicken broth and seasonings.

Transfer dressing to an oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 20 to 25 minutes.

CONTAINS: EGG, MILK, SOY & WHEAT

FOREST MUSHROOM & WALNUT STUFFING

ONE POUND SERVES 4 TO 6

Cremini, portobello, shiitake, and porcini mushrooms combined with fresh herbs, traditional mirepoix, and vegetable stock.

Transfer dressing to an oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 20 to 25 minutes.

CONTAINS: WHEAT & WALNUTS

PECORINO GREEN BEANS

ONE POUND SERVES 4 TO 6

Fresh green beans, shaved pecorino romano cheese and seasonings.

Great served at room temperature.

CONTAINS: MILK

GREEN BEANS WITH OLIVE OIL

ONE POUND SERVES 4 TO 6

Fresh green beans, extra-virgin olive oil and seasonings.

Great served at room temperature.

ROASTED BRUSSELS SPROUTS

ONE POUND SERVES 4 TO 6

Brussels sprouts roasted in olive oil with pine nuts, pancetta, pecorino romano cheese and cracked black pepper.

Heat in 350°F oven for 15 to 20 minutes.

CONTAINS: MILK & PINENUTS

ROASTED PUMPKIN SOUP

SERVES 4 (1-CUP PORTIONS)

Vegetable stock based with a touch of cream.

Heat to a soft rolling boiling; then reduce heat and simmer for 5 to 7 minutes. Garnish with a dollop of crème fraîche or fresh sage leaves.

CONTAINS: MILK

BROWN SUGAR & MUSTARD HAM GLAZE

½ PINT GLAZE PER ¼ PIECE OF HAM

Sweet and tangy with fresh thyme, white wine, and slivered garlic, it will finish your holiday ham perfectly.

Brush ham with glaze 15 minutes before cooking time ends, then once more just before removing from oven.

CONTAINS: MILK

CLASSIC CAESAR SALAD

ONE POUND SERVES 4 TO 6

Serve chilled or at room temperature.

CONTAINS: ANCHOVY, EGG, MILK & WHEAT

ORGANIC MIXED GREENS WITH GRAPES

ONE POUND SERVES 4 TO 6

Mixed greens, grapes, blue cheese and glazed walnuts, served with raspberry vinaigrette.

Serve chilled or at room temperature.

CONTAINS: MILK & WALNUTS

BRANDIED CRANBERRIES

ONE POUND SERVES 8 TO 10

Always great with holiday meats, it pairs well atop double and triple cream cheeses.

Serve chilled or at room temperature.

CONTAINS: MILK, PECANS AND/OR WALNUTS