



CHRISTMAS REHEAT INSTRUCTIONS

“What an amazing season to reflect and be joyful.

Happiest of Holidays to you and your family.”

- *Al Biernat*

SIDE DISHES: *Remove all packaging and place in microwave-safe dish*

- ❖ *Cover side dishes with plastic wrap and place in the microwave for two minutes*
- ❖ *Remove, stir, cover again and reheat for two additional minutes*
- ❖ *Remove and stir. Repeat until side is cooked to your desired temperature*

Oven: *Transfer food to oven safe dish, preheat convection oven to 350F for 10 minutes.*

HAM:

- ❖ *Preheat convection oven to 400F*
- ❖ *Cook covered with foil for 45 minutes*
- ❖ *Uncover foil, cook for 30 additional minutes*



SMOKED TURKEY:

- ❖ *Preheat convection oven to 350F*
- ❖ *Pour one cup of water in the bottom of the pan provided with the turkey*
- ❖ *Cover with foil and place turkey in pre-heated oven for 2 hours*
- ❖ *Cool down for 15 minutes. Uncover foil from turkey. Transfer turkey to a serving dish and pour juices around turkey.*

CHATEAUBRIAND:

- ❖ *Preheat convection oven to 300F.*
- ❖ *Cook in provided container if you prefer, place pan with juices in oven.*
- ❖ **Med Rare:** *20 minutes*
- ❖ **Medium:** *(+10 minutes) Total of 30 minutes.*
- ❖ *Additional 10 minutes for each desired temperature.*