

We take care to bring you delicious, high quality, prepared foods. Proper handling is important to insure your enjoyment. Prepared foods should be kept refrigerated until ready to re-heat and serve. For best results, we strongly recommend the use of a meat thermometer. HAPPY HOLIDAYS!

TURKEY DINNER: Pre-heat oven to 350 degrees. The turkey is in 2 bags, (if you puncture the inner bag, don't worry, just proceed with the instructions). Remove the outer bag and place the bird in a roasting pan. To prevent sticking, add water to the pan, approximately 1-inch on the bottom. As oven temperatures vary, we strongly recommend that you use a meat thermometer. Insert thermometer into the breast and cook the turkey to an internal temperature of 165 degrees, or about 7-10 minutes per pound.

HAM DINNER: Pre-heat oven to 350 degrees. Remove ham from foil wrapping and place on rack face down in a roasting pan. Add water to cover the bottom of the pan, approximately 1-inch from the bottom. Cover with foil and heat approximately 30 to 40 minutes or until an internal temperature of 140 degrees is reached.

BONELESS RIB ROAST DINNER: Pre-heat oven to 350 degrees. Place roast in original foil tray with lid on center rack of oven. Heat approximately 1 to 1 1/2 hours or until desired internal temperature is reached, rare 120 degrees, medium 130 degrees, and well-done 155 degrees.

SLICED TURKEY BREAST (for 2): Pre-heat oven to 350 degrees. Remove plastic wrapping from the turkey breast and add about 1/4-cup water to the bottom of the container. Cover with foil and place container on a baking sheet. Heat for approximately 10 to 15 minutes or until turkey reaches an internal temperature of 165 degrees.

CORNISH GAME HEN (for 2): Pre-heat oven to 350 degrees. Remove hens from packaging and place on a rack in a roasting pan with enough water to cover the bottom of the pan. Cover with foil and heat in oven until the hens reach an internal temperature of 165 degrees, approximately 20 to 30 minutes.

GLAZED SLICED HAM (for 2): Pre-heat oven to 325 degrees. Remove plastic wrapping and place on a rack in a roasting pan with enough water to cover the bottom of the pan. Cover with foil and heat approximately 20 minutes or until an internal temperature of 140 degrees is reached.

In microwave: Put ham in microwave-safe container. Cover with microwaveable wrap and poke two holes in the wrap. Heat on high power for 3 to 4 minutes, rotating halfway through heating.

SLICED RIB ROAST (for 2): Pre-heat oven to 350 degrees. Remove plastic wrapping and add half of the au jus. Cover with foil and heat in oven on center rack for 15 to 20 minutes or until desired doneness is reached.

MASHED POTATOES: (Liquid may have purged from the mashed potatoes. This naturally occurs during the cooling process, do not discard; it will re-absorb during heating.) Pre-heat oven to 350 degrees. Leave film on container for baking and pierce film with fork before placing container on a baking sheet. Bake for approximately 30 minutes.

In microwave: Leave film on container for baking and pierce film with fork before placing sealed tray in microwave oven. Cook on medium power for 5 to 7 minutes, rotating every 3 minutes until heated through.

TURKEY GRAVY: Put in pan and heat gently on top of stove for 3 to 4 minutes, stirring several times.

In microwave: Place in microwavable container, cover with microwavable wrap and poke holes in wrap. Cook on medium power for 3 to 4 minutes. Note: Gravy may have a separated appearance while cold; heating will correct this appearance.

CORNBREAD STUFFING: Pre-heat oven to 350 degrees. Leave film on container for baking and pierce film with fork before placing on a baking sheet. Bake for approximately 20 minutes. Remove film and bake for an additional 15 minutes until top is golden brown.

In microwave: Leave film on container for baking and pierce film with fork before placing sealed tray in microwave oven. Cook on medium power for 5 to 7 minutes, rotating every 3 minutes until heated through.

GINGERED YAM SOUFFLÉ: Pre-heat oven to 350 degrees. Peel back film along one side of tray enough to remove bag of gingersnap topping; sprinkle topping over yams. Replace film over tray and bake for approximately 30 minutes.

In microwave: Peel back film along one side of tray enough to remove bag of gingersnap topping; sprinkle topping over yams. Replace film over tray and cook on high power for 5 to 7 minutes, rotating every 3 minutes until heated through.

VEGETABLE MEDLEY IN BASIL SAUCE: Pre-heat oven to 350 degrees. Leave film on container and pierce film with fork before placing container on a baking sheet. Bake for approximately 20 to 30 minutes.

In microwave: Leave film on container for baking and pierce film with fork before placing sealed tray in microwave oven. Cook on medium power for 5 to 7 minutes, rotating every 3 minutes until heated through.

CRANBERRY SAUCE: Should be served cold.

HOLIDAY ROLLS: Pre-heat oven to 350 degrees. Place rolls on a baking sheet and bake for 7 to 8 minutes or until lightly browned. Remove from oven and let sit for 1 minute before cutting. Rolls are partially baked; re-heating will finish the baking process. Microwaving not recommended.

Please note that cooking times vary from oven to oven.

- ***DO NOT USE IN TOASTER OVENS.***
- ***PLACE TRAYS ON A BAKING SHEET. DO NOT TOUCH SIDES OF OVEN WITH TRAYS.***
- ***IF YOUR OVEN IS FULL OF OTHER ITEMS, COOKING TIMES WILL BE LONGER.***