

Heating/Cooking Directions

The dinner selections you just received are already seasoned and have been specially prepared for easy reheating and/or cooking. The cooking times are guidelines and may vary with each home oven; reheating times will need to be increased when heating multiple dishes at the same time. Times assume dishes are straight from the refrigerator; reheat until hot throughout (165°F).

Preheat Oven to 350°F

APPETIZERS

Crispy Potato Pancakes, Pigs in a Blanket, and Spinach-Wrapped Phyllo – Remove from the container and separate on a lined cookie sheet; heat uncovered for approx. 10–15 minutes.
Baked Creamy French Brie Wheels – Remove from the container and place on a lined cookie sheet; heat uncovered for approx. 12–15 minutes.

SOUP AND SALADS

Wild Mushroom and Fall Pumpkin Soups – Remove soup from the quart container and place in a covered pot over medium-low heat; simmer, stirring occasionally, until hot.
Harvest and Caesar Salads – Toss all the ingredients together in a bowl right before serving.

STUFFINGS, GRAVY AND SAUCES

Cornbread and Traditional Stuffings – Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 25 minutes. Remove the foil and heat for an additional 10 minutes until hot throughout and lightly crisp on top.
Giblet Gravy – Remove the gravy from the plastic container and place in a pot over medium heat, stirring occasionally, until hot.
Red Wine Sauce and Au Poivre Sauce – Remove the sauce from the plastic container and place in a pot over medium heat, stirring occasionally, until hot.

SIDE DISHES

Corn Soufflé – Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 35–40 minutes, until hot in the center.
Candied Yams – Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 25 minutes.
Vegetable Medley – Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 15–20 minutes.
Cranberry Pear Conserve – Serve chilled.
Yukon Gold Mashed Potatoes – Transfer potatoes to a microwave-safe container, cover, and heat for 2 minutes; stir and repeat until hot (approx. 6–8 minutes total), OR transfer potatoes to an oven-safe container, cover tightly and heat for approx. 30 minutes, stirring halfway through.
String Beans w/ Toasted Pumpkin Seeds – Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 15–20 minutes.
Mac 'n' Cheese – Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 25–30 minutes.

ENTREES

Sliced Turkey Breast – Remove the lid from the container and add 1/8 inch of water or stock, just enough to cover the bottom of the pan; cover tightly with aluminum foil; place in the oven and heat for approx. 20 minutes. (See Stuffings, Gravy and Sauces for gravy directions.)
Chicken Tenders – Remove from the container and separate on a lined cookie sheet; heat uncovered for approx. 15–20 minutes.
Filet Tenderloin Medallion – Heat uncovered for approx. 10–12 minutes. (See Stuffings, Gravy and Sauces for sauce directions.)
Sliced Smoked Maple Ham – Remove paper/foil lid and cover tightly with aluminum foil; place in the oven and heat for approx. 18–22 minutes.
Whole Filet Mignon – Remove from the fridge and let it sit on your counter for 30 minutes before starting to cook. Heat uncovered for approx. 30–35 minutes, beginning to check at 20 minutes; it is ready when a thermometer in the center reads 120–125°F for medium-rare. Remove from the oven, cover tightly with aluminum foil and let sit on the counter for 10 minutes before serving. (See Stuffings, Gravy and Sauces for sauce directions.) *Please note that all ovens vary and cooking instructions above are nor precise, so please use a thermometer or best judgement before pulling from the oven.
Grilled Atlantic Salmon – Remove the lid and heat for approx. 10–12 minutes. (Serve dill sauce chilled.)

WHOLE ROASTED, DECONSTRUCTED and DEEP FRIED TURKEYS

Whole Roasted Turkey – Remove the plastic wrap from the turkey but keep covered in aluminum foil; heat for approx. 1½–2 hours for a 12–14 lb turkey, until a thermometer in the thickest part of the thigh reads 165°F. (See Stuffings, Gravy and Sauces for gravy directions.)
Deconstructed Turkey – Remove the plastic wrap from the turkey but keep covered in aluminum foil; heat for approx. 35–45 minutes, until hot throughout (165°F). (See Stuffings, Gravy and Sauces for gravy directions.)
Deep Fried Turkey – Remove the plastic wrap from the turkey and tent loosely with aluminum foil. Heat in the oven for approx. 1½–2 hours for a 12–14 lb turkey, removing the foil for the last 15 minutes to re-crisp the skin. It is ready when a thermometer in the thickest part of the thigh reads 165°F. (See Stuffings, Gravy and Sauces for gravy directions.)

READY TO ROAST TURKEY

Remove all wrapping and roast the turkey at 350°F until golden brown on top, approx. 35–45 minutes. Once browned, add ½ inch of water or stock of your choice to the pan, and cover tightly with aluminum foil. Continue to roast, checking and basting every 20–30 minutes.
The turkey is done when a thermometer inserted in the thickest part of the turkey's thigh reads 165°F. Total cooking time is approx. 2½–3 hours for a 12–14 lb turkey; allow 13–15 minutes per pound for a larger bird. Remove from the oven and let rest for 20 minutes before serving.

DESSERTS

Old Fashioned Apple Pie, Pecan Pie, and Apple Crumb – Serve at room temperature or heat in the oven uncovered for 8–12 minutes.
Pumpkin Pie and Pumpkin Cheesecake – Serve chilled.
Whipped Cream, Raspberry Mousse, and Chocolate Mousse – Serve chilled.

From Everyone at La Promenade – Happy Thanksgiving and Bon Appétit!