

# Heating Instructions

## Sliced, Smoked Turkey Breast



### Heat in the Oven

- 1 Preheat oven to **225°F**
- 2 Remove from bag and place in oven safe pan. Place into preheated oven and cook for **30 minutes** or until turkey has reached and internal temperature of **145°F**
- 3 Remove from oven and allow to rest for **10 minutes**
- 4 Remove lid and serve

## Green Bean Almondine



### Heat in the Oven

- 1 Preheat oven to **225°F**
- 2 Place green beans into a oven safe container and cover with toasted almonds and brown butter
- 3 Place in preheated oven and cook for **20 minutes** or until internal temperature reaches **145°F**
- 4 Remove from oven and serve



### Heat in the Microwave

- 1 Leaving in container and cover green beans with toasted almonds and brown butter
- 2 Place in microwave and cook for **2 minutes**
- 3 Remove and serve

## Pan Gravy



### Heat on the Stove Top

- 1 Transfer to a saucepan and reheat over medium-low heat, stirring frequently until simmering and heated through



### Heat in the Microwave

- 1 Use a microwave-safe dish. Microwave on high for **2 minutes**
- 2 Stir and microwave for additional **1- to 2-minute** intervals as needed until heated through

## Sausage & Sage Dressing



### Heat in the Oven

- 1 Preheat oven to **225°F**
- 2 Place dressing in an oven safe container and place in preheated oven and cook for **30 minutes** or until dressing has reached internal temperature of **145°F**
- 3 Remove from oven and let rest for **5 minutes** and serve



### Heat in the Microwave

- 1 Leaving in container, place in microwave and cook for **2 minutes**
- 2 Remove lid, stir, and cook for an additional **2 to 4 minutes** until dressing is heated throughout

## Mashed Potatoes



### Heat on the Stove Top

- 1 Place in a small pot and cook over medium heat on stove top
- 2 Stirring frequently until heated throughout



### Heat in the Microwave

- 1 Leaving in container, place in microwave and cook for **2 minutes**
- 2 Remove lid, stir, and cook for an additional **2 to 4 minutes** and is heated throughout

# Heating Instructions

## Butternut Squash Soup



### Heat on the Stove Top

- 1 Place in a small pot and then place on stove top on medium heat
- 2 Allow to cook until heated throughout, and stirring frequently
- 3 Once heated throughout, remove from stove top



### Heat in the Microwave

- 1 Place soup in a microwavable bowl
- 2 Cook in microwave for **2 minutes**, remove, stir, and cook for an additional **1-2 minutes**
- 3 Once heated throughout, remove from microwave

## Perry's Homemade Bread



### Heat in the Oven

- 1 Preheat oven to **350°F**
- 2 Place on a baking sheet, gently cover crust with foil to prevent over-browning
- 3 Heat for **8-10 minutes** or until just warmed through

## Pecan-Smoked Prime Rib



### Heat in the Oven

- 1 Preheat oven to **225°F**
- 2 Remove from bag and place in an oven safe pan and place into the preheated oven and cook for **1 1/2 hours** or until Prime Rib has reached desired internal temperature
- 3 Remove from oven and allow to rest for at least **15 minutes**
- 4 Slice to desired thickness and serve with Au Jus

### Au Jus

#### STOVE TOP *Recommended*

#### MICROWAVE

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| <ol style="list-style-type: none"> <li>1 Place in a small pot and place on stove top on medium heat</li> <li>2 Allow to cook until heated throughout, stirring frequently</li> </ol> | <ol style="list-style-type: none"> <li>1 Leaving in container, place in microwave and cook for <b>2 minutes</b></li> <li>2 Remove lid and stir and cook for an additional 1 to <b>2 minutes</b> and is heated throughout</li> </ol> |
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## Cranberry Relish

Does not require heating and can be served chilled or at room temperature