

REHEATING guide

Please follow these useful tips when reheating our prepared holiday foods. Oven times may vary based on oven type, accuracy of temperature, or amount of food being reheated. When using the microwave, stir food after two to three minutes.

REHEATING YOUR SIDE DISHES

The foil or plastic container your side dishes are packaged in can go in either your oven or microwave. However, please remove the foil or plastic top prior to placing food in oven or microwave.

- Organic roasted Brussels sprouts
- Organic roasted root vegetables
- Green bean mushroom sauté
- Buttermilk mashed potatoes
- Organic herbed bread stuffing
- Classic mac & cheese
- Organic sweet potato mash
- Wild rice stuffing
- House-roasted turkey breast

Oven: 350° F for 15-20 minutes, covered with foil

Microwave: two to four minutes

GRAVY

Warm in a saucepan over medium-low heat, stirring frequently.



REHEATING YOUR FULLY-COOKED ENTRÉE

FULLY-COOKED WHOLE DIESTEL TURKEY

Your turkey has been fully cooked at the Diestel Family Turkey Ranch and is ready to heat and serve. Remove the packaging and place in a roasting pan with one cup (or so) of water or chicken/turkey stock. Warm in the oven at 325° F. For optimal flavor and texture, we recommend the following cooking times:

7-10 lb turkey—approximately 1.5-2 hours

10-13lb turkey—approximately 2-2.5 hours

12-14lb turkey—approximately 2.5-3 hours

If you have a meat thermometer, heat your turkey to an internal temperature of 165° F. A light pinkish color near the bone is natural in the Diestel turkey and is not a sign of being undercooked.

DIESTEL HERB-ROASTED BONELESS TURKEY BREAST

Your turkey breast has been fully cooked in our prepared foods department and is ready to heat and serve. Remove from packaging and place in a baking dish with a small amount of water or chicken/turkey stock. Cover tightly with foil and warm in a preheated oven at 350° F for approximately 10 minutes per pound. For crisper skin, remove foil for the last five to 10 minutes of cooking.

DIESTEL BONELESS TURKEY BREAST

Your turkey breast has been fully cooked at the Diestel Family Turkey Ranch and is ready to heat and serve. Remove from packaging and place in a baking dish with a small amount of water or chicken/turkey stock. Cover tightly with foil and warm in a preheated oven at 350° F for approximately 10 minutes per pound. For crisper skin, remove foil for the last five to 10 minutes of cooking.

BEELER'S BONELESS SPIRAL-CUT HAM

Your spiral-cut ham has been fully cooked at Beeler's and is ready to heat and serve. Remove from packaging and wrap in foil with a slight opening at the top. Place in a roasting pan and warm in a preheated oven at 325° F for one and a half hours, or until internal temperature reaches 165° F.

BONELESS PRIME RIB

(available for December reservations)

Your prime rib has been prepared at Oregon Country Beef and is ready to heat and serve. Remove packaging and place in a roasting pan on a rack (if you don't have a rack, you can elevate the rib off the pan with a few carrots). Cover with foil and warm in a preheated oven at 325° F for approximately 2 hours (for medium rare), depending on size and how you like your prime rib cooked. Remove pan from oven and let rib rest covered for 10-15 minutes to allow juices to settle back into the meat.

HARVEST FIELD ROAST EN CROUTE

Preheat oven to 375° F. Remove the plastic packaging and place thawed roast on a parchment-lined sheet pan. Bake for one hour, or until an internal temperature of 165° F is reached and puff pastry is golden brown.

