

HOLIDAY FOODS HEATING INSTRUCTIONS



DIESTEL WHOLE TURKEY – SMALL (6–10 LBS.)

Preheat oven to 350°F. Place turkey in oven in shallow roasting pan, breast side up. Heat for 60 minutes or until a thermometer inserted into the thickest section of the breast reads 135°F. Remove turkey from oven, place a piece of foil loosely over the turkey and let rest for 20 minutes. Chef's tip: Using baster, add pan drippings to gravy.

DIESTEL WHOLE TURKEY – LARGE (12–14 LBS.)

Preheat oven to 350°F. Place turkey in oven in shallow roasting pan, breast side up. Heat for 90 minutes or until a thermometer inserted into the thickest section of the breast reads 135°F. Remove turkey from oven, place a piece of foil loosely over the turkey and let rest for 30 minutes. Chef's tip: Using baster, add pan drippings to gravy.

DIESTEL WHOLE TURKEY BREAST

Preheat oven to 325°F. Remove whole turkey breast from packaging and place on a roasting rack. Roast for 30–40 minutes until internal temperature of 135°F. Tent as needed with foil to prevent overbrowning. Let rest for 10 minutes before carving.

HILL'S PREMIUM MEATS ARTISAN SLICED HAM

Preheat oven to 350°F. Remove lid from oven safe dish, and loosely cover with foil. Heat for 25–30 minutes, uncover ham and cover with **Brown Sugar Mustard Glaze** and place back in the oven uncovered to glaze. Heat until a thermometer reads 135°F about 7–10 minutes. Remove from oven and loosely cover with foil to keep warm until ready to serve.

DOUBLE R RANCH NEW YORK ROAST – SMALL (APPROX. 3 LBS.)

Preheat oven to 250°F. Place New York roast in a shallow roasting pan in the oven on the center rack. Roast for 1 hour and 15 minutes or until a thermometer inserted into the thickest section of the protein reads 110°F and then let rest for 20 to 25 minutes until the thermometer reaches 125°F. Roast for longer if you want a higher degree of doneness.

DOUBLE R RANCH NEW YORK ROAST – LARGE (APPROX. 5 LBS.)

Preheat oven to 250°F. Place New York roast in a shallow roasting pan in the oven on the center rack. Roast for 1 hour and 45 minutes or until a thermometer inserted into the thickest section of the protein reads 110°F and then let rest for 20 to 25 minutes until the thermometer reaches 125°F. Roast for longer if you want a higher degree of doneness.

VEGAN ROASTED BUTTERNUT SQUASH GALETTE

Preheat oven to 350°F. Remove lid from oven-safe dish, and loosely cover with foil and heat for about 14–18 minutes or until a thermometer inserted into the center reads 135°F.

BRAISED BEEF BRISKET

Preheat oven to 350°F. Place sliced brisket in a shallow roasting pan and add the pint of jus. Cover with aluminum foil and place the roasting pan in the oven on the center rack. Heat for 35–45 minutes or until a thermometer inserted into the thickest section of the brisket reads 150°F.

ROASTED ROSEMARY & GARLIC BONELESS LEG OF LAMB

Preheat oven to 250°F. Remove the lid from oven-safe dish and place in the oven on the center rack. Roast for 35–45 minutes or until a thermometer inserted in the thickest part reads 125°F, or your desired degree of doneness.*

LASAGNA BOLOGNESE – HALF PAN

Heat oven to 350°F. Leave foil lid on loosely and heat for 35–45 minutes. Remove lid and brown for 5–10 minutes, or until internal temperature reaches 155°F.

LASAGNA BOLOGNESE – FULL PAN

Heat oven to 350°F. Leave foil lid on loosely and heat for 50–60 minutes. Remove lid and brown for 5–10 minutes, or until internal temperature reaches 155°F.

MACARONI AND CHEESE

Heat oven to 350°F. Remove lid from oven-safe dish and cover with foil. Heat for 30–35 minutes, stirring halfway through, until a thermometer inserted into the center reads 150°F.

CORNBREAD SAUSAGE STUFFING, TRADITIONAL STUFFING, OR SAVORY CHALLAH STUFFING

Remove lid from oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 25–30 minutes or until a thermometer inserted into the stuffing reads 150°F. Cover with foil as needed to prevent excess browning.

TRADITIONAL MASHED POTATOES, VEGAN GARLIC MASHED POTATOES, OR VEGAN STUFFING

Remove lid from oven-safe dish, cover with aluminum foil and bake at 350°F for about 25–30 minutes or until a thermometer inserted into the center reads 150°F. Stir halfway through heating.

ROASTED SWEET POTATOES & YAMS

Remove lid from oven-safe dish, and loosely cover with foil. Bake at 350°F for about 20–25 minutes or until a thermometer inserted into the center reads 150°F.

OLD-FASHIONED YAMS OR GREEN BEAN CASSEROLE

Remove lid from oven-safe dish and bake at 350°F until edges are evenly browned and top is golden brown, about 25–30 minutes or until a thermometer inserted into the center reads 150°F. Add toppings for the final 5 minutes of baking.

GREEN BEANS ALMONDINE, HERBED BUTTERNUT SQUASH, OR POMEGRANATE MAPLE BRUSSELS SPROUTS

Remove lid from oven-safe dish and bake at 350°F for about 10–15 minutes or until a thermometer inserted in the center reads 135°F, **or serve at room temperature.**

BUTTERNUT SQUASH & APPLE SOUP OR ORGANIC SAVORY HARVEST BISQUE

Heat in saucepan on stovetop, stirring occasionally, over medium-high heat to a boil; reduce heat and simmer for 3–5 minutes prior to serving.

MATZOH BALL SOUP

Heat in saucepan on stovetop over medium-high heat to a boil; reduce heat and simmer for 3–5 minutes prior to serving.

POTATO LATKES

Bake at 350°F for about 10–15 minutes or until a thermometer inserted into the center reads 150°F.

TURKEY GRAVY, BEEF JUS, OR VEGAN MUSHROOM GRAVY

Heat in saucepan on stovetop over medium-high heat to a boil; reduce heat and simmer for 3–5 minutes prior to serving.

CRANBERRY ORANGE RELISH

Serve chilled or at room temperature.

HORSERADISH SAUCE OR HOMEMADE APPLESAUCE

Serve chilled.

BROWN SUGAR MUSTARD GLAZE

Serve at room temperature or see heating instructions for *Hill's Premium Meats Artisan Sliced Ham*.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



HOLIDAY MEAL HEATING TIMELINE

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

	PLANNED MEAL TIME								
	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM
TURKEY, HAM, BEEF or VEGAN ENTRÉE @ 350°F	PLACE ITEM IN OVEN AT THE FOLLOWING TIMES. <i>Remove Turkey from oven 20 minutes (small) or 30 minutes (large) before meal time above for resting.</i> <i>All others remove from oven 15 minutes before meal time above for resting.</i>								
Whole Cooked Turkey—Small (6–10 lbs.)	10:40 AM	11:40 AM	12:40 PM	1:40 PM	2:40 PM	3:40 PM	4:40 PM	5:40 PM	6:40 PM
Whole Cooked Turkey—Large (12–14 lbs.)	10:00 AM	11:00 AM	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM
Whole Turkey Breast	11:10 AM	12:10 PM	1:10 PM	2:10 PM	3:10 PM	4:10 PM	5:10 PM	6:10 PM	7:10 PM
Whole Cooked Ham	11:00 AM	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM
Vegan Roasted Butternut Squash Galette	11:30 AM	12:30 PM	1:30 PM	2:30 PM	3:30 PM	4:30 PM	5:30 PM	6:30 PM	7:30 PM
Braised Beef Brisket	11:00 AM	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM

	PLANNED MEAL TIME								
	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM
NEW YORK ROAST @ 250°F	PLACE ITEM IN OVEN AT THE FOLLOWING TIMES. <i>Remove from oven 30 minutes** before meal time above for resting.</i>								
Double R Ranch New York Roast—Small (aprox. 3 lbs.)	10:15 AM	11:15AM	12:15PM	1:15PM	2:15PM	3:15PM	4:15PM	5:15PM	6:15PM
Double R Ranch New York Roast—Large (aprox. 5 lbs.)	9:45AM	10:45AM	11:45AM	12:45PM	1:45PM	2:45PM	3:45PM	4:45PM	5:45PM

***After removing New York roast, preheat oven to 350° F for all other side dishes.*

	PLANNED MEAL TIME								
	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM
ROASTED LAMB @ 250°F	PLACE ITEM IN OVEN AT THE FOLLOWING TIMES. <i>Remove from oven 15 minutes** before meal time above for resting.</i>								
Roasted Rosemary & Garlic Boneless Leg of Lamb	11:00 AM	12:00PM	1:00PM	2:00PM	3:00PM	4:00PM	5:00PM	6:00PM	7:00PM

***After removing lamb roast, preheat oven to 350° F for all other side dishes.*

	PLANNED MEAL TIME								
	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM
SIDE DISHES @ 350°F									
Cornbread Sausage Stuffing, Traditional Stuffing, Savory Challah Stuffing or Vegan Stuffing	11:30 AM	12:30 PM	1:30 PM	2:30 PM	3:30 PM	4:30 PM	5:30 PM	6:30 PM	7:30 PM
Potato Latkes, Green Beans Almondine*, Herbed Butternut Squash*, or Pomegranate Maple Brussels Sprouts	11:45 AM	12:45 PM	1:45 PM	2:45 PM	3:45 PM	4:45 PM	5:45 PM	6:45 PM	7:45 PM
Roasted Sweet Potatoes & Yams	11:35 AM	12:35 PM	1:35 PM	2:35 PM	3:35 PM	4:35 PM	5:35 PM	6:35 PM	7:35 PM
Traditional Mashed Potatoes, Old–Fashioned Yams, Green Bean Casserole, or Vegan Garlic Mashed Potatoes	11:30 AM	12:30 PM	1:30 PM	2:30 PM	3:30 PM	4:30 PM	5:30 PM	6:30 PM	7:30 PM
Macaroni and Cheese	11:25 AM	12:25 PM	1:25 PM	2:25 PM	3:25 PM	4:25 PM	5:25 PM	6:25 PM	7:25 PM
Lasagna Bolognese—Half Pan	11:05 AM	12:05 PM	1:05 PM	2:05 PM	3:05 PM	4:05 PM	5:05 PM	6:05 PM	7:05 PM
Lasagna Bolognese—Full Pan	10:50 AM	11:50 AM	12:50 PM	1:50 PM	2:50 PM	3:50 PM	4:50 PM	5:50 PM	6:50 PM

**May also be enjoyed at room temperature.*

	PLANNED MEAL TIME								
	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM
STOVE TOP—BRING TO BOIL	PLACE ITEM ON STOVE TOP AT THE FOLLOWING TIMES.								
Beef Jus, Turkey Gravy, Vegan Mushroom Gravy, Butternut Squash & Apple Soup, Organic Savory Harvest Bisque, or Matzoh Ball Soup	11:50 AM	12:50 PM	1:50 PM	2:50 PM	3:50 PM	4:50 PM	5:50 PM	6:50 PM	7:50 PM

	PLANNED MEAL TIME								
	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM	8:00 PM
TAKE OUT TO BRING TO ROOM TEMP	TAKE ITEMS OUT AT THE FOLLOWING TIMES.								
Green Beans Almondine, Herbed Butternut Squash or Honey Citron Roasted Brussels Sprouts	11:30 AM	12:30 PM	1:30 PM	2:30 PM	3:30 PM	4:30 PM	5:30 PM	6:30 PM	7:30 PM
Cranberry Orange Relish	11:00 AM	12:00 PM	1:00 PM	2:00 PM	3:00 PM	4:00 PM	5:00 PM	6:00 PM	7:00 PM