



Home for the Holidays Christmas Heating Instructions

*Please refrigerate all food items as soon as possible after pick up until they are ready to be cooked.
Preheat your oven, heating tips are for conventional ovens. If using a convection oven reduce temperature by 25 degrees.

Tenderloin of Beef

*Preheat oven to 325 degrees, cook approx. 45min – 1hr.

*Internal temperature as follows:

Rare	110 degrees
Medium Rare	120 degrees
Medium	130 degrees
Medium Well	135 degrees
Well	145 degrees

*Let rest 25 minutes then cut – Enjoy!

Prime Rib

*Preheat oven to 325 degrees, cook approx. 2.5hrs – 3hrs.

*Internal temperature as follows:

Rare	110 degrees
Medium Rare	120 degrees
Medium	130 degrees
Medium Well	135 degrees
Well	145 degrees

*Let rest 25 minutes then cut – Enjoy!

Roast Pork Loin with Cranberry Apple Stuffing

*Preheat oven to 325 degrees, cook approx. 1hr. – 1.45hrs.

*Internal temperature should read 165 degrees

*Let rest for 15 minutes then cut - Enjoy!

Spiral Glazed Ham

*Preheat oven to 325 degrees, cook 1.5 hrs. – 1.45hrs.

*Internal temperature should read 140 degrees

*Let rest for 15 minutes then cut - Enjoy!



Stuffed Turkeys

- *TURKEYS SHOULD BE TAKEN OUT OF REFRIGERATION 1HR BEFORE COOKING*
- *Preheat Oven to 400 degrees, cook approx. 1.5hrs
- *Internal temperature should read 165 degrees
- *Let rest for 30 minutes before carving – Enjoy!

Side Dishes

- *Green Beans, Brussel Sprouts, Glazed Carrots & Parsnips, Roasted Rosemary Red Bliss Potatoes, Wild Rice Pilaf with Pistachios cook uncovered for 20 minutes at 375 degrees
- *Castleton's Bread Stuffing, Garlic & Chive Whipped Potatoes, cook covered for 30 minutes at 350 degrees (add warm milk for a creamier mashed potato)
- *Turkey Gravy, Merlot Sauce, Mushroom Demi-Glace & Au Jus to be heated in saucepan on stove, add water if necessary

Baked Goods

- *Dinner Rolls, 350 degrees for 10 – 15 minutes
- *New England Apple Maple Crisp, 350 degrees for 25 minutes

Hors d'oeuvres

- *Scallop & Bacon Skewer – remove glaze and keep at room temperature; 350 degrees, uncovered for 10 minutes & add glaze
- *Short Ribs in Pastry Puff – 350 degrees, uncovered for 10 minutes
- *Crabmeat Stuffed Mushrooms – 350 degrees, uncovered for 15 minutes
- *Asparagus & Asiago Wraps - 350 degrees, uncovered for 10 minutes
- *Smoked Gouda Mac & Cheese Bites – 350 degrees, uncovered for 10 minutes
- *Petite Arancini – 350 degrees, uncovered for 10 minutes
- *Almond Raspberry Brie Tart –350 degrees, uncovered for 10 minutes
- *Spanakopita – 350 degrees, uncovered for 10 minutes
- *Classic Mini Quiche – 350 degrees, uncovered for 10 minutes