

Merry Christmas

Holiday Dinner

Turkey—is fully cooked, cover with foil and add approx 1 cup of water the pan. Place in preheated 350° oven 45 minutes then check the center of your bird for temp, insert a small knife into the thickest part of the breast until it reaches the center, leave it in for 10 seconds, then remove it and feel the tip of the knife, if it is hot, then the bird should be ready to serve. Use this guide to plan your day: :Sm turkey (12-16lbs.): 60 min -Med turkey (16-20lbs): 90 min. - Lg turkey (20+ lbs): 2.5 hours

Prime Rib—was taken out of our oven at 90° “rare,” To re-heat, cover with foil, place in preheated 375° oven. Check in 35 minutes. Should take 15 minutes per lb to heat. The larger the rib the longer it will take. 130° is rare 145° is medium try to pick up a meat thermometer, if you don't have one, check the center with a small knife test the thickest part of the meat with the knife at the center, leave it in for 10 seconds, then remove it and feel the tip of the knife, if it is hot, then the prime rib should be ready to serve.

Pork— has been fully cooked and was removed from our oven at an internal temperature of 145° .

To Re-heat-Place in preheated 350° oven. Cover pork with foil add small amount of water to bottom of pan. Check after 20 minutes with a meat thermometer . When the Pork Roast reaches 145° it is ready to serve. If you have no meat thermometer you can insert a small knife into the thickest part until it reaches the center, leave it in for 10 seconds, then remove it and feel the tip of the knife ,if it is hot, then the roast is ready to serve.

Stuffing-leave in foil container covered and heat in 350° oven for approx 30—40 minutes then uncover last 10 minutes to make crunchy.

Oven Roasted potatoes/bacon-Leave in foil pan coverd and heat at 350° for 45-50 minutes or until hot..

Green Bean Almondine— heat in 350° oven for 25-30 minutes until hot.

Meatballs-Preheat oven to 350° put in oven covered with foil check after 30-45 minutes ,ready when 160°

Stuffed Shells 350° oven check after 30 minutes test center with knife.

Gravy: Heat in a sauce pan over low heat, stirring constantly until boiling.

Mashed Potatoes: Leave in foil container covered and heat in 350° oven for approx 30 – 45 minutes. Stir several times, **being careful not to burn potatoes.** Or Transfer to a microwave-safe bowl, cover and heat in microwave for two minutes at a time, stirring until hot.

Sweet Potato Casserole: Leave in foil container uncovered and heat in 350° oven for approx 30 minutes until hot Larger containers will take longer.

Corn & Carrots: Leave in foil containers covered, add water, heat in 350° oven for approx 20 minutes, or until heated (stir at least once). Or Transfer to saucepan, add water and heat on your stovetop over low heat or—Transfer to bowl, add water and microwave until heated.

Apple Pie: If desired, remove thawed pie from box and place whole pie on a sheet pan in an oven on 275° for approx 20 minutes till warmed.



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