United
Home Grown In Marin

REHEATING INSTRUCTIONS

All of our items are sold chilled and some must be reheated prior to serving. Allow up to 2 hours for mains, 30 minutes for sides. Oven temperatures vary, these are our best estimates on re-heating times. Enjoy!

ENTRÉES

DIESTEL TURKEY

Oven: Preheat to 350°F.

Remove packaging (for bone-in turkeys that have a leg band the leg band can be left in place during heating). Place turkey in roasting pan and add 1 cup of water to bottom of pan. Cover turkey loosely with foil. Remove foil from top of turkey last 15 minutes to brown. Let turkey rest for 10 minutes before carving. To reheat turkey to an internal temperature of 140°F, use the following chart:

Approximate Cooking Times:
- 10-12 lbs – 2 - 2 hours and 30 minutes
- 7-10lbs – 1 hour and 30 minutes - 2 hours
- Sliced Turkey Breast 2.5 lbs – 30 minutes

SPIRAL HAM

Oven: Preheat to 350°F.

Remove the entrée from the refrigerator and allow it to sit out and come back to room temperature for about 30 minutes. Place the entrée in a pan or baking dish and add ½ cup of water to the bottom of the pan. Cover with foil and place in the oven for the time specified below or until heated through.

Approximate Cooking Times:
- Bone-in Spiral Ham 8lbs – 1 hour and 30 minutes
- Spiral Ham 2.5lbs – 30 minutes

DINNERS FOR 2

TURKEY DINNER FOR 2

HAM DINNER FOR 2

Oven: Preheat to 350°F.

Remove packaging and place in oven-safe pan or dish. Cover loosely with foil and place in oven. Heat for 15-25 minutes

TRADITIONAL SIDES & DESSERTS

TRADITIONAL BREAD STUFFING	Oven: Preheat to 350°F. Put stuffing in a buttered oven-safe dish, cover with foil. Bake for 30 minutes or until heated through. Optional: For a texture that is moister, you can mix in a ¼ cup of chicken stock before baking.
MASHED POTATOES	Oven: Preheat to 350°F. Put mashed potatoes in a buttered oven-safe dish, cover with foil. Bake at 350°F for 30 minutes or until heated through. For a creamier texture, leave 4 tablespoons of butter or cream at room temperature for 30 minutes. When potatoes are done, stir in the butter or cream.
GREEN BEANS ALMONDINE	Stove Top: Place green beans in a large skillet on medium heat, sauté until heated through. Season with salt and pepper.
RICH PAN GRAVY	Stove Top: Place sauce or gravy in a saucepan on low heat, stirring occasionally, until hot.
APPLE PIE **RUSTIC DINNER ROLLS**	Optional: After the meal is reheated and oven is off, use the residual heat to warm the bread or pie. Place bread on a sheet pan and put in the oven for approximately 10 minutes.
NEW ENGLAND CRANBERRY SAUCE **HARVEST DOME PUMPKIN PIE** **PECAN PIE** **YULE LOG STUMP CAKE (DECEMBER ONLY)**	These items do not require any reheating.