



# CAFASSO'S FAIRWAY MKT

## Thanksgiving Heating Instruction

### **Some Useful tips to help you reheat your Prepared Catering Foods from Cafasso's**

Please note that every Oven has its own personality. These are just guidelines to help you judge your time. A thermometer is always the best tool in the kitchen. Unless otherwise noted all cooked foods are to be reheated to at least an internal temp of 165 using a thermometer inserted into the thickest or centermost part of the food without touching bone.

### **Pre- Roasted Turkey**

Your Turkey is sealed with Plastic wrap. Slightly open the foil and the wrap. Make sure to add a cup of stock or water and to the bottom of the Pan. Keep plastic cover and foil sealed tight. (Replace if there is a hole in either one)

For Oven Heating set temperature at 300 degrees until internal temperature in thigh reaches 180, to hold after hot, set oven temp to 180°. Depending on your oven it takes from 4 to 5 minutes per lb to heat. Rest for 10 min before serving

### **Pre- Roasted Turkey Breast or deconstructed Turkey**

Shingle 3/8" thick breast slices in oven proof pan or spread out whole legs or wings in a single layer in oven proof pan; sprinkle with juices or water; and cover with foil. Heat in preheated 350° oven for 35-45 minutes or until heated through to 165° F. Larger whole parts may take additional time.

### **Spiral Ham Heating Instructions:**

Preheat Oven to 300 degrees. Keep the ham covered with Foil. Your ham is fully cooked it just needs to warm up to an internal temp of 120 Degrees. Approximately 10 minutes per lb

### **Prime Rib Heating Instructions:**

Preheat Oven to 375 degrees. Keep the roast loosely covered with foil and let the roast heat up until warm or to desired temp. Remove roast when thermometer register 5 to 10 degrees below desired temp. The internal temp will continue to rise during standing. 145 medium rare- 160 medium -170 Well done rest for 10 min before carving

### **Wellington Heating Instructions:**

Pre heat oven to 425. Brush the pastry with egg yolk wash. If you want Medium rare bake roast until pastry is golden brown and interior of roast register 125 remove from oven and let rest ,temperature will rise to 135. If you want your roast medium or well lower the oven temperature to 400 before putting the roast in the oven. Cook until 135 for medium rare and 140 for well.

**Gravy Heating Instructions:** Oven Simmer in a sauce pan over low heat until hot. Stir occasionally. Microwave, use microwave safe container ,microwave 2 min, stir and then microwave in 1 minute intervals until hot

**Entrée's** are fully cooked and come to you in aluminum oven ready trays. If your heating with a microwave you must transfer foods to microwave safe containers.

### **Dinner Sides Heating Instructions:**

Warm in tray covered loosely for approximately 25-35 minutes on 325 degrees, or until desired serving temperature.

**Pasta Heating Instructions:** Warm in tray covered loosely for approximately 25-35 minutes on 325 degrees, or until desired serving temperature

**Brie en Croute Instructions:** Bake at 350 for 20 minutes or until golden brown. Allow Brie to rest at room temp for 10 minutes before serving

**Potato Sides heating Instructions** preheat oven to 375 cover loosely with lid unless your reheating roasted potatoes then leave cover off. Occasionally stir and check if hot enough to your liking after 20 minutes

**Vegetable Sides heating Instructions** preheat oven to 375 cover loosely with lid . Occasionally stir and check if hot enough to your liking after 20 minutes

**Olives Ascolana or Bacon Roasted heating Instructions** preheat oven to 375 remove lid . Occasionally stir and check if hot enough to your liking after 20 minutes

**Cheese Boregs heating Instructions** preheat oven to 375 remove lid . Should take only 15 minutes

**Hot Antipasto heating Instructions** preheat oven to 375 keep lid on loosely heat for 15min , remove lid and heat for an additional 10 minutes

**Hot Appetizers heating Instructions** preheat oven to 375 keep lid on loosely heat for 15min , remove lid and heat for an additional 10 minutes

**Stuffed Artichoke heating Instructions** preheat oven to 375 keep lid on loosely heat for 10min , remove lid and heat for an additional 10 minutes

**Eggplant Parmigiana and Lasagna heating Instructions** preheat oven to 375 keep lid on loosely heat for 20min , remove lid and heat for an additional 10 minutes

## How to Cook a Raw Turkey:

**Prepare the turkey for roasting:** Thirty minutes to an hour before roasting, take the turkey out of the fridge.

**Preheat the oven:** Position an oven rack in the bottom third of your oven and preheat the oven to 450°F.

**Add liquid to the roasting pan:** When ready to roast, pour two cups of broth or water into the roasting pan.

**Place the turkey in the oven and turn down the heat:** Place the turkey in the oven and **turn down the heat to 350°F**. We recommend roasting turkeys breast-side up. Some people like starting the turkey breast-side down to shield the breast meat, but the idea of flipping a hot, sputtering turkey is not our idea of a good time. Instead, we prefer to simply shield the breast meat with foil toward the end of cooking if it starts getting too browned.

**Roast the turkey:** The rule of thumb for cooking a turkey is **13 minutes per pound**.

**Baste the turkey every 45 minutes:** Every 45 minutes, remove the turkey from the oven, close the oven door (don't let that heat out!), and baste the turkey all over.

**Check the turkey's temperature:** Begin checking the turkey's temperature about halfway through the estimated cooking time. Check the temperature in three places: the breast, outer thigh, and inside thigh. In every case, the meat should be at least