



Heating Instructions

Prime Rib Filet Mignon Roast	Preheat Oven to 325 degrees. Keep the roast loosely covered with foil and let the roast heat up until warm or to desired temp, approximately 25—35 mins depending on the size of the Roast. Remove roast when thermometer registers 160 degrees (Medium)
Beef Wellington	Remove the Beef Wellington from refrigeration and bring it to room temperature. Pre heat oven to 250 degrees. Line a pan with parchment paper and Place whole beef wellington or slices on the pan. Warm in the oven for 12-15 minutes or until the beef wellington is heated through.
Turkey Whole	It is important to take the turkey out of the fridge and let sit on counter for at least 45 mins before reheating. You want to get the temperature of turkey to room temp before putting in the oven. Make sure to add a cup of stock or water to the bottom of the Pan. Keep foil sealed tight. (Replace if there is a hole in it) Pre heat oven to 300 degrees and heat the Turkey until an internal temperature taken by the thigh is 180 degrees. (To keep turkey hot remove from oven. Bring oven temp down to 180 wait 15 minutes before putting turkey back in)
Pork Roasts	Preheat Oven to 300 degrees. Keep the roast covered with foil. Create a of 1-2 cm of 50% sauce + 50% water + some butter or olive oil coating the bottom of the pan. With a spoon, also pour some liquid mixture you just created over the piece. Oven it for 30 minutes, then redo the liquid pouring step while making sure it's wet enough, if not, add some more water. Slicing it to desired thickness before heating will shorten re-heating time. Remove roast when thermometer register 5 to 10 degrees below 160 finish temp. The internal temp will continue to rise during standing. Depending on the size of the piece it should take 1-2 hours to be perfect.
Spiral Ham	Preheat Oven to 300 degrees. Using foil create a ring that will be used to elevate ham from bottom of foil pan. Pour 1/4" to 1/2 " of water into the pan. Keep the ham covered tightly 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. Ham weigh approx 6 lb. Aprrox 1 hour cook time.
Lamb Roast	Preheat Oven to 325 degrees. Keep the roast covered and let the roast heat up until warm or to desired temp. Remove roast when thermometer register 5 to 10 degrees below finish temp. The internal temp will continue to rise during standing. 145 Medium rare, 160 medium, 170 well done
Seafood Dishes	Keep covered and reheat in 375 degree oven for about 15 minutes
Pasta & Lasagna Dishes	Keep covered and reheat in 350 degree oven for about 20—25 minutes
Vegetable Dishes	Warm in tray covered loosely for approximatley 25-35 minutes on 325 degrees
Hors d'oeuvres	Keep covered and reheat in a 400 degree oven for 10—15 minutes
Baked Brie	Keep Frozen until ready to heat up. Preheat oven to 350. Brush the pastry with egg wash. Bake brie until crust is golden brown. Approx 15-20 minutes

Oven Ready Cooking Instructions

Prime Rib Roast	Three hours before you want to begin cooking, take the roast out of the fridge. Half an hour before you start roasting, pre-heat your oven to 450°F . Roast for 20 minutes, then lower the heat to 325°F and roast until the meat's internal temperature reaches 120°F, which will be another hour to three and a half hours, depending on the size of your roast.
Filet Mignon Roast	Preheat the oven to 300°F. Half of a filet will cook for 30-40 minutes and a full filet will take 45-60 minutes. After cooking let the filet mignon rest for 10 to 15 minutes. The final temperature reading on your thermometer after resting should read 135°F for medium-rare, 150°F for medium and 160°F for a well done roast .
Beef Wellington	Preheat the oven to 475°F . Before cooking Brush the pastry with egg wash. Put the Wellington in the oven and immediately reduce the temperature to 425°F. Roast for 10 minutes, then reduce the heat to 400°F and roast until final temperature reading is 135°F for medium-rare, 150°F for medium and 160°F for a well done roast .
Turkey (cooked temp = 165)	Rule of Thumb is 13 mins per pound of turkey weight. Pre-heat the Oven to 450. When ready to roast pour quarter inch of water or broth on bottom of roasting pan. Right before placing turkey in oven turn down the heat on the oven to 350. Roast with the Breast side up. If needed towards the end shield breasts with aluminum foil.
Pork Roast	Preheat the oven to 325°F. Cook until the pork is no longer pink in the center, about 40 minutes. An instant-read thermometer inserted into the center should read 145 °F.
Rack of Lamb	Preheat the oven to 450°. Roast the lamb in the upper third of the oven for 15 minutes . Then lower the heat to 300°F. Cook for 10-20 minutes longer. Bake until the internal temperature of the lamb should be about 135 °F for medium rare, 145 °F for medium, or 160° F for well done. Cut lamb chops away from the rack by slicing between the bones