

GELSON'S HOLIDAY MEAL REHEATING INSTRUCTIONS

DINNERS

TURKEY

Preheat oven 350 degrees. The turkey is in 2 bags (if you puncture the inner bag, don't worry, just proceed with the instructions). Remove the outer bag. Place the bird in a roasting pan; to prevent sticking add water to the pan (approximately 2" on the bottom). Heat bird 10 minutes per pound or until an internal temperature of 165 degrees is reached. For best results use a meat thermometer. If desired you may remove bird from bag in the last 15 minutes of cooking time to brown.

SLICED ROASTED TURKEY BREAST

Pre-heat oven to 350°F. Remove plastic wrapping & lid from the turkey breast and add about 1/4-cup water to the bottom of the container. Cover with foil and place container on a baking sheet. Heat for approximately 10 to 15 minutes or until turkey reaches an internal temperature of 165°F.

CORNISH GAME HEN

Pre-heat oven to 350°F. Remove hens from packaging and place on a rack in a roasting pan with enough water to cover the bottom of the pan. Cover with foil and heat in oven until the hens reach an internal temperature of 165°F, approximately 20 to 30 minutes.

SPIRAL GLAZED HAM

Pre-heat oven to 350°F. Remove ham from foil wrapping and place on rack face down in a roasting pan. Add water to cover the bottom of the pan, approximately 1-inch from the bottom. Cover with foil and heat approximately 30 to 40 minutes or until an internal temperature of 140°F is reached.

BONELESS RIB ROAST

Pre-heat oven to 350°F. Place roast in original foil tray with lid on center rack of oven. Heat approximately 1 to 1 1/2 hours or until desired internal temperature is reached, rare 120 degrees, medium 130 degrees, and well-done 155 degrees.

PLEASE NOTE THAT COOKING TIMES AND TEMPERATURES VARY FROM OVEN TO OVEN.

For your safety, these meals are deep chilled. If your dinner components appear to be firm or hard to the touch, add a few more minutes of cooking time. For best results, we recommend using a food thermometer, when your item reaches 165F. it will be fully reheated.

Gelson's

**Turn over for
list of sides.**

SIDES

CORNBREAD STUFFING

Preheat oven to 350°F. Remove lid from tray. Leave film on tray and pierce film several times with a fork. Place tray on baking tray in center of oven. Heat approximately 25 - 30 minutes or until hot. Let stand for 1 minute before serving. **Note: Keep refrigerated until ready to heat.*

WINTER VEGETABLE MEDLEY

Preheat oven to 350°F. Remove lid from tray. Leave film on tray and pierce film several times with a fork. Place tray on baking tray in center of oven. Heat approximately 20 - 25 minutes or until hot. Let stand for 1 minute before serving. **Note: Keep refrigerated until ready to heat.*

MASHED POTATOES

Preheat oven to 350°F. Remove lid from tray. Leave film on tray and pierce film several times with a fork. Place tray on baking tray in center of oven. Heat approximately 30 - 35 minutes or until hot. Let stand for 1 minute before serving. **Note: Keep refrigerated until ready to heat.*

YAM SOUFFLE

Preheat oven to 350°F. Remove lid from tray. Remove bag of gingersnap topping. Peel back film from tray and sprinkle topping over yams. Replace film over tray and place tray on sheet pan in center of oven. Heat approximately 20 - 25 minutes or until hot. Let stand for 1 minute before serving. **Note: Keep refrigerated until ready to heat*

HORSERADISH SAUCE AND AU JUS

Remove lid and plastic film from container. Empty contents into sauce pan. Cook on low heat, stirring frequently, until slow simmer or hot (approximately 1 - 2 minutes). **Note: Keep refrigerated until ready to heat. Do not reuse or reheat in container.*

BEEF MUSHROOM GRAVY

Remove lid and plastic film from container. Empty contents into sauce pan. Cook on low heat, stirring frequently, until slow simmer or hot (approximately 12 to 13 minutes). **Note: Keep refrigerated until ready to use. Do not reuse or reheat in container.*

TURKEY GRAVY

Remove lid and plastic film from container. Empty contents into sauce pan. Cook on low heat, stirring frequently, until slow simmer or hot (approximately 12 to 13 minutes). **Note: Keep refrigerated until ready to use. Do not reuse or reheat in container.*

CRANBERRY SAUCE

To be served cold.

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