

MORTON'S MARKET



PREHEAT YOUR OVEN TO 350°

HOLIDAY MAINS REHEATING INSTRUCTIONS

- Turkey Heating Instructions

Remove turkey from refrigerator for 20 minutes. Keep the turkey in the bag and heat approximately **8-10 minutes per pound** or until desired temperature **(165°)**.

A SMALL (12-14 lbs.) turkey will need about **1 hour.**

A LARGE (16-18 lbs.) will need about **1 ½- to 1 ¾ hours.**

Internal temperature for all should be **165°.**

Remember, if you are using **a convection oven** the turkey will take less time to reach the desired temperature. Using a meat thermometer is the best way to ensure that your turkey stays moist and does not get **overcooked**.

- Turkey Breast

  Heat covered for 8-10 minutes per pound

- Smoke House Brisket

  Heat covered for 10-15 minutes per pound. Uncover last 15-20 minutes to crisp.

- Holiday Ham

  Heat uncovered 10-15 minutes per pound, baste every 20 minutes

- Korean BBQ Salmon

  Heat covered for 10-15 minutes

- Roasted Beef Tenderloin

  For **Rare**- 10-15 minutes uncovered

  For **Med-Rare**- 15-20 minutes uncovered

  For **Med**- 20-25 minutes uncovered

  For **Med-Well**-Not recommended but; 25-30 minutes uncovered

  For **Well**- Don't ask, we won't tell.

PREHEAT YOUR OVEN TO 350°

HOLIDAY SIDES REHEATING INSTRUCTIONS

- Sweet Potato Casserole/ Sweet Corn Pudding

  Remove top from container.

  Heat 15-20 minutes on center rack in oven or until top is golden.

- Mashed Potatoes

  Put Potatoes in ovenproof container, cover and heat 20-25 minutes.

- Green Bean Casserole

  Put Green Bean Mix in ovenproof container, top with crispy Onions.

  Heat 20-25 minutes or until top is golden brown and crisp.

- Cornbread Stuffing

  Put in ovenproof container and heat 25-30 minutes or until heated through.

- Turkey Gravy

  Place in Pot and heat over low flame until simmering.

- Roasted Fall Vegetables

  Put in ovenproof container covered and heat for 15-20 minutes.

  If you want some crispier vegetables, remove top from container

  after 10 minutes and heat vegetables an additional 5-10 minutes.

- Roasted Brussels Sprouts/Asparagus

  Put in ovenproof container covered and heat for 10-15 minutes.

- Twice Baked Potatoes

  Put in ovenproof container and heat 15-20 minutes or until heated through.

- Duck Fat Roasted Potatoes

  Place potatoes on cookie sheet

  Heat in oven uncovered 10-15 minutes.