

# Piazza's

FOR THE LOVE OF FOOD

## REHEATING INSTRUCTIONS FOR YOUR PREPARED HOLIDAY TURKEY DINNER PACKAGE

### **Turkey:**

Oven: Preheat oven to 325° F. Allow chilled turkey to rest out of refrigerator for ½ hour. Carefully remove turkey from bag taking care to reserve any juices from the bag. Place turkey breast side up in a roasting pan with the reserved juices. Rub the Butter Rub over the turkey. Place a foil tent over the turkey and heat for approximately 2 to 2 ½ hours until completely heated through to 165°. Remove foil in the last 30 minutes to allow turkey to brown. Remove the turkey from the oven and allow to rest 15 minutes before carving. Enjoy!

*INGREDIENTS: TUKEY, WATER, SEA SALT, ORGANIC ROSEMARY EXTRACT AND ORGANIC CARAMEL.*

**Butter Rub:** *INGREDIENTS: SALTED BUTTER, PAPRIKA. CONTAINS: MILK*

### **Spiral Ham:**

Oven: Preheat oven to 350° F. Place ham on baking tray with fat side up. Tightly cover ham with lid or foil. Bake for approximately 2-1/2 to 3 hours or until the internal temperature reaches 140°. Remove ham from oven. Increase oven temperature to 450°. Use 1 packet special Ham Glaze to 2-1/2 tablespoons water. Place ham glaze mix in heavy saucepan. Stir in water. Heat, stirring constantly until mixture comes to a full boil. Uncover ham. Immediately spoon hot glaze evenly over ham. Place glazed ham into preheated 450° oven for seven minutes. Remove from Oven. Spoon melted glaze and pan drippings liberally over ham. Transfer to serving tray.

*INGREDIENTS: HAM (CURED WITH WATER, SALT, HONEY, SUGAR, SODIUM PHOSPHATE, SODIUM, SUGAR, DEXTROSE, SPICES, NATURAL FLAVORS, HONEY*

### **Stuffing:**

In the oven: Preheat your oven to 325° F. Remove plastic lid, cover loosely with foil and heat until center temperature reaches 165°. Approximately 35 – 40 minutes. Remove foil for last ten minutes for a golden crunchy top. We do not recommend reheating stuffing in microwave or stone top.

*INGREDIENTS: WATER, STUFFING MIX [ENRICHED FLOUR (WHEAT, FLOUR, NIACIN, IRON, THIAMIN MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), HIGH FRUCTOSE CORN SYRUP, PARTIALLY HYDROGENATED VEGETABLE OIL (SOYBEAN AND/OR COTTONSEED OILS), SALT, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: YEAST, CALCIUM PROPIONATE (PRESERVATIVE)], ONION, CELERY, CARROTS, BREAD CRUMBS (BLEACHED WHEAT FLOUR, DEXTROSE, YEAST, SALT), MARGARINE BUTTER BLEND (CANOLA, PALM, AND/OR SOYBEAN OIL, PARTIALLY HYDROGENATED SOYBEAN OIL, WATER, BUTTER, SALT, SWEET CREAM BUTTERMILK SOLIDS, LECITHIN, VEGETABLE LECITHIN, MONO & DIGLYCERIDES, SODIUM BENZOATE AND POTASSIUM SORBATE (PRESERVATIVES)), ARTIFICIAL BUTTER FLAVOR, COLORED WITH BETA CAROTENE, VITAMIN A PALMITATE), SOYBEAN OIL, SPICES, CHICKEN SEASONING [SALT, SUGAR, CHICKEN FAT, MALTODEXTRIN, HYDROLYZED CORN SOY WHEAT GLUTEN PROTEIN, ONION POWDER, AUTOLYZED YEAST EXTRACT, TURMERIC (COLOR), NATURAL FLAVORINGS], SALT, ROAST CHICKEN SEASONING [MALTODEXTRIN, NATURAL FLAVORS (INCLUDING AUTOLYZED YEAST EXTRACT), SALT, CITRIC ACID], DISODIUM INOSINATE AND DISODIUM GUANYLATE. CONTAINS: MILK, SOY, WHEAT., MILK*

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## **Mashed Potatoes:**

Remove plastic lid, replace with aluminum foil and place oven ready container in oven and reheat at 325° until temperature reaches 165°. Approximately 30 minutes. Add milk as needed to moisten.

*INGREDIENTS: POTATOES, WHOLE MILK, BUTTER (SWEET CREAM [MILK], SALT, NISIN PREPARATION (SALT, NISIN [A NATURAL ANTIMICROBIAL])). CONTAINS: MILK*

**Microwave:** Place in a microwave safe dish and cover. Heat on high for approximately 3 minutes. Stir potatoes and heat for an additional 3 minutes. Check to ensure internal temperature is 165°. Add milk as needed to moisten.

## **Balsamic Brussels Sprouts:**

*INGREDIENTS: BRUSSELS SPROUTS, BACON BITS, BALSAMIC VINEGAR, RED ONION, THYME, SALT, BLACK PEPPER, CANOLA OIL.*

**Microwave:** Place in microwave safe dish and cover. Heat on high for approximately 3 – 5 minutes until they reach an internal temperature of 165°.

**Stove Top:** If you prefer to heat on stove, place a large non-stick skillet on stove top and let it get hot, then add Brussels Sprouts, stirring frequently until they reach an internal temperature of 165°.

## **Gravy: 1 Quart**

**Microwave:** Place gravy in a microwave safe container and cover. Heat on high for 2 minutes. Stir and heat for additional 2 minutes, or until the temperature of gravy reaches 165°.

**Stove Top:** Pour gravy into a saucepan and heat over medium/low heat for approximately 5 minutes or until heated to 165°. Stir the gravy to prevent sticking. You can thin the gravy with a small amount of stock if need be.

*INGREDIENTS: ORGANIC TURKEY STOCK 9WATER, ORGANIC TURKEY BONE BROTH CONCENTRATE [WATER, TURKEY BONES, ORGANIC ONIONS, ORGANIC CARROTS, ORGANIC CELERY, ORGANIC PARSLEY, ORGANIC APPLE CIDER VINEGAR, ORGANIC BLACK PEPPER, ORGANIC BAY LEAF, SEA SALT]), ORGANIC SALTED BUTTER (CREAM, SALT), ORGANIC WHEAT FLOUR (ORGANIC WHEAT FLOUR, NIACIN, REDUCED IRON, ASCORBIC ACID, THIAMINE MONONITRATE, RIBOFLACIN, ENZYME, FOLIC ACID), SEA SALT, ORGANIC PARSLEY, ORGANIC TOMATO PASTE, ORGANIC SPICES, ORGANIC MUSHROOM POWDER (CONTAINS SULFITES). CNOTAINS: MILK, WHEAT*

## **Dinner Rolls: 1 Dozen**

Preheat oven to 325° F. Place dinner rolls on a cookie sheet. Warm for 8-10 minutes until warm and soft. Serve warm.

*INGREDIENTS: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOVLAVIN, FOLIC ACID), WATER SOUR CULTURE, SALT, YEAST, SEMOLINA, CULTURED WHEAT STARCH, ORGANIC WHOLE WHEAT FLOUR, ENZYMES. CONTAINS: WHEAT*

Reheating times may vary depending on your oven.