

COMMON MARKET STEP BY STEP RE-HEAT & COOKING

DIRECTIONS FOR TAKE & BAKE ITEMS

Please remember: make sure you check on item while cooking because individual oven temperatures can vary especially if you have more than one item in the oven

Complete Family Meals

Preheat oven to 350 degrees

Heat vegetables & potatoes covered for 20 minutes

Baked Ham

Add ¼ cup water to pan and heat covered for 20 minutes

Heat sauce separately on stovetop on low or in microwave

Remove foil cover and cook ham for another 5 minutes

Roasted Turkey

Reheat turkey & stuffing covered in foil pan for 15 minutes until hot

Heat gravy separately on stovetop on low or in microwave

Remove foil cover and cook turkey & stuffing for another 5 minutes

Sliced Prime Rib

Let prime rib sit out on counter for 15 minutes

Reheat au jus until hot on stovetop on low/medium heat

Pour ½ the au jus over sliced prime rib, cover and cook for 10 minutes until hot

Remove foil cover and cook prime rib for another 5 minutes until cooked to your preferred wellness

Use the remaining au jus if you'd like when serving

Ziti, Chicken & Broccoli

Preheat oven to 350 degrees

We have already cooked the chicken, ziti & broccoli so just put pan in oven covered for 15 minutes

Heat sauce separately on stovetop on low/medium heat

Take pan out of oven, uncover, add heated sauce, stir and make sure hot

add salt & pepper to taste

(hint: cut into one of the chicken tenderloins to make sure it's hot all the way through)

A la Carte Items

Beef Tenderloin

Let tenderloin sit out on counter for 30 minutes to bring meat temp closer to room temp

Preheat oven to 425 degrees. You can transfer tenderloin to roasting pan or rimmed cookie sheet if you want.

Put tenderloin in oven in pan uncovered...estimated cook time is 40 minutes

Put the sauce in saucepan on stovetop on low...all you need to do is heat up this sauce

You might need a spatula to get all the sauce out of container because it hardens in fridge

Start checking internal temp at 30 minutes because everyone's oven varies

Correct internal temps to take out of oven...based on your desired doneness

(meat will add about 5 more degrees after you remove it from the oven just by resting)

internal temp 125°=medium rare 130-135°= medium 145°= medium well

let tenderloin sit for 7- 10 minutes before cutting and serving...

loosely cover & tent with foil while you get your other items ready

Whole Roasted Turkey

Remove turkey from refrigerator & let sit on counter 30 minutes & preheat oven to 350°

Keep turkey in roasting pan, add 1 cup of water to roasting pan and cover tightly with foil..make sure oven is hot...put in oven & cook turkey for 1 hour...you will need to re-heat until internal temperature of 145° -150° ...you might want to check it's internal temperature once or twice while cooking

Take foil off of turkey and leave in oven for another 15-20 minutes to brown.

Take internal temperature of bird and make sure it is at 145° - 150°

Take turkey out of oven, put on platter and tent with aluminum foil

Keep any drippings (and add to gravy if you want). You'll need to re-heat gravy on stovetop on low

Grilled Steak Tips

Let steak tips sit on counter for 15 minutes

Preheat oven to 350 degrees

We have marinated and seared off the tips and cooked to rare temp so you just need to finish off the way you like them (rare, medium, medium well, well)

Keep tips covered & cook in oven for 15 minutes then...cut into one to make sure it's to your liking

Remove the foil cover and cook for another 3-5 minutes

Spiral Cut ½ Ham

Take ham out of fridge & preheat oven to 275 degrees

Place your oven rack on the lowest level. You can wrap ham in foil

Put a little warm water in bottom of shallow pan for additional moisture

Ham is already cooked...so you just need to warm it up slowly

Figure 10 minutes per pound (7/8 lb hams will take about 70 minutes)

Check temperature after 60 minutes to make sure not drying out

Heat sauce separately on low on stovetop

Italian Stuffed Pork Tenderloin

Take pork out of fridge & preheat oven to 350 degrees

Cook pork in oven for approx 2 to 2 ½ hrs until internal temp is 150 (check w/ internal thermometer)

Re-heat Marsala sauce in pan on stove on low-medium

When pork done, let sit for 10 minutes before slicing so it sets and "filling" doesn't fall out when you cut it

Remove ties and cut pork into 3/4" or 1" slices and then top with sauce

Lobster Pie

Take lobster pie out of fridge & preheat oven to 350

Remove lemons and butter from inside pan

Bake covered for 10 minutes

At same time, re-heat butter on stove on low

Top lobster pie with crumbs and ½ the melted butter

Cook another 5-7 minutes until crumbs browned

Use rest of unused butter if you'd like when serving

Seafood Casserole

Take out of fridge & preheat oven to 350 degrees

Cook seafood covered in oven for approximately 20-25 minutes (until fish is tender) then...

Add crabmeat, then add crumb topping on top and cook for 5-7 more minutes uncovered

Remove seafood dish when crumbs lightly brown

Calzones (Chicken Parmesan, Buffalo Chicken, Italian Cold Cut or Chicken, Broccoli & Cheese)

Remove from fridge & Preheat oven to 300

Cook uncovered for 20 minutes

Short Rib Calzone

Remove from fridge & Preheat oven to 300

Cook covered for 25 minutes

Remove cover and serve

Baked Stuffed Haddock

Remove from fridge & Preheat oven to 350 degrees

Cook fish covered in oven for approximately 20-25 minutes

Remove foil, drain some of the juices from pan and...

Add crabmeat & crumb topping on top for 6-9 more minutes uncovered

Remove seafood dish after 6-9 minutes or when crumbs brown

Chicken Parmesan

Remove from fridge & Preheat oven to 350 degrees

Cook chicken for 15-20 minutes or until cheese on top is melted and lightly browned

At same time, re-heat marinara sauce in pan on stove on low-medium

You can either have extra sauce on the side or add it on top of your chicken parmesan

Baked Stuffed Shrimp

Remove from fridge & Preheat oven to 350 degrees

Cook shrimp covered in casserole dish for 20-25 minutes (try to "stand up" shrimp with tails up in casserole)

Remove cover for last 5 minutes of cooking

When done, drain butter from casserole and serve...serve clarified butter provided on side

Garlic Bread

Preheat oven to 350 degrees

Cook uncovered for 10-12 minutes until cheese melted and browned

Scallops & Bacon

Remove from fridge & Preheat oven to 350 degrees

Remove scallops & bacon from foil pan

Best to cook in casserole dish, on sheet pan or on a wire rack with drip pan underneath

Cook in oven for 10 minutes

Turn over, cook 10 more minutes until browned on top and crisp

Drain and serve with lemon wedges

Cocktail Meatballs

Cook on stovetop on medium heat until sauce hot (approximately 15 minutes)

Stir occasionally and test for hotness before serving

Shrimp Scampi

Reheat sauce on medium heat

Add shrimp when sauce is hot, stir and cook until hot (approximately 10 minutes)

Vegetable Spring Rolls

Preheat oven to 350 degrees

Best to use a sheet pan or a wire rack to place spring rolls on

Cook for 10 minutes uncovered, turn and cook another 5 minutes until browned

Serve sauce on the side

Spanakopita Filos

Preheat oven to 350 degrees

Cook for 10 minutes uncovered, turn and cook another 5 minutes until browned

Dinner Rolls

Preheat oven to 350

Cook for 5 minutes until hot & crisp

Soups/Chowders

Pour contents into saucepan

Re-heat on medium heat and occasionally stir until hot

Vegetables & Potatoes (quarts or ½ pans)

Basically, you just need to re-heat the vegetables or potatoes...we've already baked or steamed them

Certain items re-heat better in the microwave and other re-heat better in the oven...

A few helpful hints..

Baked Stuffing (you might want to add a little water to stuffing before re-heating to keep moist)

Mac & Cheese (you might want to add a little milk before microwaving)

If you use the microwave, just re-heat until hot

If you use the oven, just cover them in aluminum foil so they don't get dry