

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
Easiest to re-heat peppers and onions in microwave until hot. Either toss with steak tips or serve separately
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

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 ½ the melted butter and crumbs
Cook another 5-7 minutes until crumbs brown
Use rest of unused butter if you'd like when serving

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

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

Meat Lasagna

Remove Lasagna from fridge for 10 minutes and place on counter. Heat in the same foil pan covered on 350 degrees for 30-40 minutes. Heat up sauce on side in microwave or on stovetop on low. Make sure lasagna evenly hot and even bubbling around the edges is good.

Chicken Marsala

Heat on the same foil pan covered at 350 degrees for 25 minutes. Stir tenderloins, cover and cook for another 10 minutes. Heat up sauce on side in microwave and add at end.

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

Calzones (Chicken Parmesan, Buffalo Chicken, Italian Cold Cut)

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

Appetizers / Others

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

Vegetable Spring Rolls

Preheat oven to 350 degrees

(Best to use a sheet pan or a even wire rack in a sheet pan)

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

Some people like to put them on paper towel to remove any excess oil for a minute before plating

Serve with sauce provided on the side

Spanakopita Filos

Preheat oven to 350 degrees

(Best to use a sheet pan or a even wire rack in a sheet pan)

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

Pork Gyoza Dumplings

Preheat oven to 350 degrees

(Best to use a sheet pan or even wire rack in a sheet pan)

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

Serve with sauce provided on the side

Dinner Rolls

Preheat oven to 350

Cook for 5 minutes until hot & crisp

Chowder

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 par-baked or par-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 vegetables and/or potatoes until hot

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