



Holiday Dinner



REHEATING INSTRUCTIONS

Carved Full & Half Turkeys

1. Preheat the oven to 350°F.
2. Remove the cover & the plastic from the pans.
3. Heat the poultry stock (natural gravy) on the stovetop and then add to the pan of turkey. Cover with aluminum foil.
4. Place pan in the oven for 1.5 hours. After 1 hour, increase the oven temperature to 400°F. Remove the aluminum foil and return to the oven for another 30 to 35 minutes until the turkey has browned.

**To test the temperature, insert the thermometer into the thickest parts of the meat. The temperature should reach 165°F before it is ready to serve.*



Before Reheating



After Reheating

You will notice that your turkey looks pale and maybe even have a pink hue. Rest assured that your turkey is fully cooked. Our turkeys come from a farm in Lancaster, Pennsylvania. The same farm that raises our Signature Sunset line of turkeys. They are processed in a USDA inspected facility and are antibiotic and hormone free. The controlled steaming (moist-heat method) and browning process that was used to cook the turkeys may result in a pink hue.

Learn more at:

https://www.sunsetfoods.com/images/Blogs_2022/CateringTurkey.png

or scan the QR code:



Turkey Breasts, Thighs, & Drums

1. Preheat the oven to 350°F.
2. Remove the plastic from the pan.
3. Heat the poultry stock (natural gravy) on the stovetop and then add to the pan of turkey. Cover with aluminum foil.
4. Place the pan in the oven for 20-25 minutes. To test the temperature, insert the thermometer into the thickest parts of the meat. The temperature should reach 165°F before it is ready to serve.

**Heating times may vary based on amounts*

Turkey Gravy/Natural Gravy

1. Empty contents into a sauce pan. Heat slowly over low heat and whisk together as needed. If the gravy is too thick you can add more poultry stock. Reheat until the product reaches an internal temperature of 165°F.

Beef Brisket

1. Place natural brisket juice in pan on stove top and bring to a boil. Then pour natural brisket juice over brisket and cover with aluminum foil. Reheat in 350°F oven for 30-35 minutes or until internal temperature reaches at least 165°F.

Spiral Cut Ham (7.5-9 lbs.)

1. Preheat oven to a 350°F.
2. Remove from the bag and plastic wrap. Remove the pad and glaze packet.
3. Place the ham in a roasting pan. If desired, open the glaze packet and apply to the ham.
4. Cover with aluminum foil and place in oven. Cook 8-10 min per pound or until the product reaches an internal temperature of 165°F.

**Individual slices may be warmed in the microwave or in a skillet.*

Please note reheating times vary depending on food quantities & temperature (how chilled the food items may be prior to reheating) and your own appliances. Please remember to take temperatures and that all food must be reheated to at least 165 °F before consuming.

Sliced Beef Tenderloin

Best served at room temperature to avoid overcooking.

1. Preheat the oven to 350°F.
2. Cover loosely with aluminum foil. Cook for 10-12 minutes to warm.

Chicken Picatta

1. Preheat the oven to 350°F.
2. Bake, covered, for 30 to 35 minutes or until temperature reaches 165°F.

Appetizers from Frozen

1. Preheat the oven to 350°F.
2. Place on a lined baking sheet & bake, covered, for 10-12 minutes.
3. Internal temperature should be 165°F and the outside should be golden brown.

Sunset's Homemade Kishke

1. **Frozen:** Preheat the oven to 350°F.
2. Place Kishke in an oven-proof pan. Poke holes in the Kishke with a fork or skewer. Bake, uncovered, for 25 to 30 minutes or until the product reaches an internal temperature of 165°F
1. **Pre-Cooked:** Preheat oven to 350°F.
2. Covered 20-25 minutes.

Fish

1. Remove from refrigerator and let sit at room temperature for 10 minutes.
2. Preheat the oven to 350°F.
3. Bake, covered, for 15 to 20 minutes or until temperature reaches 145°F.

Lasagna

From Frozen:

Preheat oven to 350°F. Bake, covered, for 45 to 50 minutes. Uncover and bake for 25 to 30 minutes or until product reaches 165°F and the top is brown and bubbling. Add extra cheese if desired.

From Thawed:

Preheat oven to 350°F. Bake, covered, for 25 to 35 minutes. Uncover and bake for 15 to 20 minutes or until product reaches 165°F and the top is brown and bubbling. Add extra cheese if desired.

Matzo Balls and Chicken Broth

1. Bring chicken broth to a simmer; gently place matzo ball in broth and simmer 5-7 minutes until heated through, or until internal temperature reaches 165°F. Add salt to taste, if desired.

NOTE: *Microwave heating not recommended.*

Mashed, Au Gratin, Twice Baked, Scalloped, or Roasted Potatoes

1. Preheat the oven to 350°F.
2. Bake, covered, for 25 to 30 minutes or until the product reaches an internal temperature of 165°F.

Sage Stuffing

1. Preheat the oven to 350°F.
2. Bake, covered, for 25 to 30 minutes or until the product reaches an internal temperature of 165°F.

Green Bean Casserole

1. Preheat the oven to 350°F.
2. Remove the plastic from the green beans. Cover with aluminum foil and bake, covered, for 20 to 25 minutes or until the product reaches 165°F.

Green Bean Almandine/Cauliflower/Grilled & Roasted Vegetables

1. Preheat the oven to 350°F.
2. Bake, covered, for 18 to 20 minutes or until the product reaches an internal temperature of 165°F.

Par-Baked Dinner Rolls

1. Preheat the oven to 350°F.
2. Remove from bag and place on a sheet pan. Bake for 8 to 10 minutes or until warmed & lightly browned.

Sunset's Quiche

From Frozen:

Preheat the oven to 350°F. Bake, covered, for 30-35 minutes. Let sit for 15 minutes before uncovering and serving.

From Fresh:

Preheat the oven to 350°F. Bake, covered, for 15-20 minutes. Let sit for 15 minutes before uncovering and serving.



Instant-Read
Thermometer
Instructions



<https://www.sunsetfoods.com/news/blog/how-to-use-an-instant-read-thermometer>

Happy Holidays

From all of us at Sunset Foods and The Grand Food Center!