



2019 Holiday Menu Heating Instructions

General Heating Information

All heat and serve menu items, excluding the Butterball Whole Turkey, are packaged in oven-safe containers. For optimum quality, we recommend re-heating most items in a conventional oven. There are some side dishes however, that are best suited for microwave warming to retain more moisture in the side dish. All items are perishable and require refrigeration until ready to heat. **If you ordered a meal with a whole Butterball turkey, please ensure it is completely thawed prior to heating. Follow guidelines on label or Heating Instruction Form if additional thawing is needed.**

Microwave Safe Foil Containers:

All heat-and-serve menu items packaged in the gold foil containers are safe to microwave when you follow six easy steps:

1. Take lid or aluminum foil wrap off the container before heating.
2. Make sure the food almost fills the container (minimum 75% full).
3. Cover the container with microwave safe plastic wrap or wax paper.
4. Place foil container on a microwave plate or glass dish.
5. Position the container in the middle of the microwave at least one inch from sidewalls. To prevent sparking, make sure the container is not touching any metallic surface.
6. Heat the food to desired temperature.

Pre-Heat Oven Prior to Heating: Conventional Oven: 350 degrees (Convection Oven: 325 degrees) for all items except Salmon entrées; bake Salmon at 375 degrees. Follow heating guidelines on the reverse side.

Actual cooking times may vary due to oven temperature variations and the amount of food being re-heated at one time. Depending on these variances, an additional **5 to 15 minutes** may be needed to ensure all items are heated through. To ensure even heating, rotate pans half way through the cooking time.

We Value Your Comments!

Please let us know if our customer service and prepared foods met your expectations by completing the enclosed comment card. If not already indicated on the comment form, please write in the store where you purchased your food.

Heating Instructions

Preheat Oven to 350° F (Convection Oven 325° F) unless specified below.
Remove entrées and sides from refrigerator 15-30 minutes prior to baking.

Entrées

Whole Butterball Turkey: (See next page)

Honey Crusted Sliced Ham, Bob's Smokehouse Ham or Bob's Smoked Turkey Breast

- Remove foil and glaze cup(s) and bake uncovered.
- Small Ham or Turkey: 25 to 30 minutes.
Large Ham or Turkey: 40 to 45 minutes.
- Baste with meat juices or glaze every 15 minutes. These entrées are fully cooked and only need to be warmed prior to serving.
- Warm glaze in microwave on 50% power prior to serving.

Roasted Pork Loin Entrées, Beef Brisket Au Jus or Roasted Breast of Turkey

- Remove lid and sauce containers, if included. Tightly cover with foil.
- Small Entrée: Bake 30-40 minutes.
- Large Entrée: Bake 40-50 minutes.
- Warm sauce in microwave on 50% power prior to serving.

Succulent Prime Rib

- Uncover and remove sauce cups.
- Cover with foil and bake for 30 minutes.
- Uncover and continue baking to desired doneness. Let rest with foil tent 10-15 minutes (temp will rise approx. 5 degrees).
Temperature Guide: 135° Rare, 140° Med, 145° Med-Well.
- Warm Sherry Wine Demi-Glace in microwave prior to serving. Serve Horseradish sauce at room temperature.

Stuffed Salmon Entrées (Bake at 375 degrees)

- Remove lid and sauce cups.
- Bake uncovered: Small: 15-20 minutes; Large: 20-25 minutes or until internal temperature reaches 145 degrees.
- Warm sauce in microwave on 50% power prior to serving.

Side Dishes

Microwave warming recommended for these sides:

Bourbon Glazed Apples & Craisins

Brussels Sprout Medley

Fresh Green Bean Amandine

Fresh Vegetable Medley

Homestyle Mashed Potatoes

Honey Glazed Petite Carrots

Rosemary Veggie Mixed Quinoa

- Loosen plastic lid and microwave on 50% power for 5 to 10 minutes or until heated through. Stir every 3-4 minutes.
- To heat in oven, remove plastic lid and cover container with foil. Bake small sides for 20 minutes and large sides for 30 minutes or until heated through.

Oven warming recommended for these sides:

California Veggie Blend*

Honey Maple Roasted Acorn Squash**

Cranberry Apple Bread Stuffing

Gourmet White Mac 'n Cheese

Green Bean Casserole

Herb Roasted Red Skin Potato Wedges

Parmesan Asiago Risotto Balls

Praline Pecan Sweet Potato Casserole

Rosemary Roasted Sweet Potatoes

Creamy Potato Au Gratin

Traditional Bread Stuffing

- Remove plastic lid and cover container with foil. Bake small sides for 20 minutes and large sides for 30 minutes.
- Uncover and continue baking for 5-10 minutes or until heated through.
- * Remove lid & cover with foil, bake for 15 minutes. Remove foil and bake uncovered 10-15 minutes until desired browning.
- ** Remove lid, sprinkle spice blend on squash. Bake uncovered 25-30 minutes until tender. Melt butter and drizzle over squash.

Quiche & Brunch Bakes

- Remove lid and cover with foil. Bake 15-20 minutes. Remove foil and bake an additional 5-10 minutes

Dinner Rolls: Bake 6-8 minutes until browned.

Note: Actual cooking times may vary due to oven temperature variations and the amount of food being re-heated at one time. Depending on these variances, an additional 10 to 15 minutes may be needed to ensure all items are heated through. For even heating, rotate dishes half way through the cooking time.

Butterball® Fully Cooked Baked Turkey Information

If the Turkey Is Frozen: Thaw, unopened, breast side up on a tray in the refrigerator for 2 to 5 days. To expedite thawing, turkey can be thawed unopened under cold running water. If thawing in a microwave, remove from package and place on microwave safe dish. Microwave on defrost mode or 30% power, turning every 3-5 minutes.

DO NOT THAW AT ROOM TEMPERATURE.

The turkey can be baked from a frozen or partially frozen state. See cooking chart below for timing.

***Important:** Butterball® Oven Baked Turkey is fully cooked and ready to eat. It can be used in recipes calling for cooked turkey, without prior heating. The thigh/dark meat and juices may be pinkish in color due to the baking process. This does not mean that your turkey is undercooked. Butterball® Oven Baked Turkeys are cooked in a U.S.D.A. inspected facility to an internal safe temperature of 165 degrees. We recommend heating to a minimum internal temperature of 140 degrees prior to serving.*

To Serve Warm:

- Preheat oven to 325° F. Remove wrapper. Do not stuff.
- Place thawed turkey, breast side up, on flat rack in shallow roasting pan 2 to 2½ inches deep. Do not add water to pan.
- Brush or spray skin lightly with vegetable or cooking oil for best appearance.
- Place turkey in pre-heated oven and heat until hot (140° F).
- Cover breast loosely with foil after 1 to 1¼ hours to prevent over-browning and drying.
- Begin checking the turkey for doneness about 30 minutes before the recommended cook time.
- Your turkey is done when the meat thermometer reaches 140° F in thigh.
- Carve and serve immediately.

To Serve Cold (Not Recommended): Remove turkey from wrapper. Carve turkey. Let meat stand at room temperature for 15 minutes to take off the chill.

Cooking in a Regular Oven (325°F)

Weight	Cook Time Baked (Thawed)	Cook Time Baked (Frozen)
8-10 lbs.	1¼-1¾ hrs.	2¼-3¼ hrs.
10-16 lbs.	1¾-2¼ hrs.	2¾-3¾ hrs.
16-18 lbs.	2¼-2½ hrs.	3¼-4 hrs.

Leftovers: Carve leftover turkey into pieces before refrigerating to speed cooling. Refrigerate carved leftovers within 1 hour of eating. Use leftover turkey within 3 days.