

Thanksgiving 2020 REHEATING INSTRUCTIONS

Thank You for Shopping at The Crown Market.

We hope you enjoy the holiday with your family and friends.

All items will heat *much* better if they are allowed to reach room temperature before reheating. We recommend removing from the refrigerator ½ to 2 hours prior to reheating. PREHEAT OVEN. Water or chicken broth should be added to most items to prevent them from drying out and to speed the reheating process. Some items do much better if you heat them in the microwave. Vegetables, in particular, will heat faster and will have the least amount of color change in a microwave. All cooking times are approximations as all oven temperatures vary. Reduce reheating times when using a convection oven.

WHOLE TURKEY or STUFFED TURKEY BREAST: It is best to leave turkey out at room temperature for 1 to 1 1/2 hours before heating, maybe a little longer for large birds. Place bird in a roasting pan and add 1 to 2 cups of water or broth (preferred) to the bottom of the pan. Cover with tin foil and place in a 300 degree oven for 40 minutes to 2 hours, depending on the size of your turkey. Turkey breasts take just as long to heat because of their thickness. Remove the tin foil and finish for 15 to 20 minutes at 350°. Larger or stuffed turkeys may take up to 25% more time for both covered and uncovered heating. Allow bird to rest, loosely tented with tin-foil, for 20 minutes before carving.

RIB ROAST: The roast is pre-cooked to a perfect rare. The ideal serving temperature (to preserve flavor and appearance) is medium-rare. Allow roast to come to room temperature for 1 hour. Place rib roast on a rack in a roasting pan in a VERY hot oven (450°-500°) place rib roast in oven for 10 minutes and turn oven off after the time. DO NOT OPEN OVEN and allow roast to remain in the oven for another hour, undisturbed. Add an additional 5 with the oven still on per level of doneness preferred (15 for medium, 20 for medium-well and as much as 30 for well-done and then turn off oven and leave inside for the hour) There is no need to allow roast to rest on a cutting board or in the pan after removing from the now cool oven and it has already rested.

MINI BEEF OR MINI VEGETARIAN STUFFED CABBAGE, FULL-SIZED STUFFED CABBAGE, ALL MEATBALLS, ALL KUGELS AND CASSEROLES: Heat at 325° for 20 to 25 minutes. Uncover kugels for last 1/3 of cooking time if a crispy golden top is desired. (Longer for VALUE-SIZED KUGELS AND CASSEROLES.)

SLICED TURKEY, BRISKET, VEGETARIAN EGGPLANT LASAGANA: Heat in a 325° oven in a foil pan or oven-safe baking dish for 30-40 minutes or until heated through (internal temperature of 140 degrees).

OYSTER MUSHROOMS, COD PUTTANESCA, CHICKEN ROULADE, LAMB SHANKS:

Place in baking dish with sauce and heat at 325° for 20-25 minutes

“CRAB” CAKES: The easiest method is 20 minutes in a 325° oven, but for the best results, heat a small amount of oil in a non-stick sauté pan and pan-fry for 3 minutes per side for crispy crust and finish in a hot oven for 10 minutes to heat all the way through. These can be microwaved for 2-5 minutes (depending on number of cakes being microwaved,) but the other methods are best.

STUFFINGS, WHIPPED POTATOES, CREAMED SPINACH, OVEN ROASTED VEGETABLES, ETC: Place covered in the oven at 325° for 30 minutes to 1 hour, depending on the amount This can also be microwaved covered at full power for 3 to 10 minutes (depending on amount of food and microwave wattage. Use a little bit of stock or water)

GREEN BEANS, ROASTED VEGETABLES, CARROTS, AND OTHER VEGETABLES:

All are best heated in microwave for 2 or 3 minutes or until hot. A small amount of water can be added to help retain moisture and aid in heating. For oven, heat in 350° oven for 20-30 minutes. Stir 2 or three times.

SOUPS & GRAVIES: Place in a sauce pan on top of oven and on low to medium heat bring just to the boil and serve.

ROLLS, OTHER BREADS OR PIES: Want that just-baked smell and flavor for your dinner rolls or other breads and pies? After your entrees and other foods are already hot and standing outside of the oven, pop your rolls or breads into the oven for 10-12 minutes and serve immediately. Your guests will love you. Place appropriate pies in pre-heated oven for 10-12 minutes right before you brew your coffee!

CARVING YOUR TURKEY

What You Need: carving board, chef's knife (or slicing knife), paper towels, platter, cutting board, long, flexible knife (or boning knife), tongs

Follow These Steps

1. **Remove the string**

Place the turkey on a carving board. Remove the string tying the legs together using the tip of your chef's knife.

2. **Remove the legs and thighs**

Cut through the skin that connects the breast and the drumstick. Slice down until you reach the joint. Using a paper towel, grab the leg and push down, separating the leg and thigh from the bird. Use your chef's knife to slice through the joint.

3. **Remove the drumsticks**

Separate the drumstick and the thigh by cutting through the joint that connects them. Transfer the drumstick to a platter; set aside the thigh meat on a cutting board to slice later. Repeat steps 2 and 3 with the other leg.

4. **Remove the wishbone**

Find the wishbone at the front end of the breast. Use your fingers to pull it out.

Tip: Removing the wishbone makes it easier to carve off the breast meat.

5. **Remove turkey breasts**

Find the breastbone. Position a long, flexible knife (or a boning knife) on one side of it, and slice downward, as close to the bone as possible. As you slice, use your other hand to pull the meat away from the breastbone, until you've cut the breast off the carcass in one piece. Transfer to the cutting board.

6. **Remove the wings**

Using the chef's knife, slicing through the joint to remove a wing, and transfer to the platter. Repeat steps 5 and 6 on the other side.

7. **Slice the thigh meat**

Work on the cutting board. Holding the thigh bone with tongs or a paper towel, remove the meat from the bone with the edge of the chef's knife. Transfer meat to platter.

8. **Slice the breast meat**

Using the tongs to steady the breast, position the meat so you'll cut it at its shorter length. Slice against the grain, taking care to keep the skin attached. Transfer pieces neatly to a platter.