



HOLIDAY MEAL AND SIDES RE-HEATING INSTRUCTIONS

MAIN DISHES

All of our turkeys are “brined” before roasting for seasonings as well as moisture retention and have been fully cooked to an internal temperature of 165°F.

Turkeys (both dinners and a la cart)

Pre-heat your oven to 325°F. Remove the turkey from the plastic bag and place it in the enclosed disposable aluminum pan. Draeger’s provides an additional packet of “Turkey Rub” for you to spread all over your turkey if you wish. If you think that the turkey is browning too much for your taste, simply cover the turkey with a foil tent halfway through. **We strongly suggest that you use a meat thermometer throughout the roasting process to avoid over cooking/drying out your turkey.**

Bone-In Turkey Breast: 4-6 pounds approximately 1-1 ¾ hours – check temp during roasting

Whole Turkey: 12-14 pounds approximately 2 to 2 ½ hours – check temp during roasting

Whole Turkey: 14-16 pounds approximately 2 ½ to 3 hours – check temp during roasting

*Please do not depend upon cook time, use a meat thermometer to make sure your bird has reached an internal temperature of 165°F – as recommended by the USDA.

Spiral Cut Honey-Glazed Ham

Pre-heat your oven to 325°F. Place the foil-wrapped ham in the oven on a heatproof pan for 10 minutes per pound, sealed. Then, remove the ham from the oven long enough to open up the foil and pour the enclosed additional honey glaze over the ham. Do not reseal the foil, simply leave in open and place the ham back in the oven. Continue heating for another 15 minutes. Remove the ham from the oven and let rest a few minutes before serving.

Prime Rib

This item requires 2-3 hours of total time to prepare. Draeger’s seasons and essentially sears the outside of the rib roast to approx. 100 degrees.

Preheat oven to 325F – let prime rib sit out at room temp for at least 30 minutes before roasting. Cook times will vary – **use a meat thermometer to temp your roast!** Your roast has been cooked to approx. 100F already. Place rib roast in the foil pan provided, ribs facing down. Your roast will take 1.45 to 2.5 hours to cook to desired style. Start checking temps at 1.5 hours. Remember, this will continue to cook once you pull it out and let it rest – so pull out about 10 degrees before your desired temp, cover with foil and rest for 20 minutes. Continue to watch your thermometer.

The following serving temps are suggested:

Rare: 120-125F – red interior that may be pink around the edges
Medium Rare: 130-135F – with a pink color and a deeper, almost red center
Medium: 135-140F – with a mauve color and uniform interior color
Well Done: 145F or higher, brown color inside, no pink
Your roast is ready to serve once it's rested for 20 minutes.

SIDE DISHES

Butternut Squash Bisque

Stove-top: Place the contents in a covered saucepan and bring to a simmer, stirring often, for 5-8 minutes per quart of soup.

Microwave: Place in microwave safe bowl, heat in microwave at 75% power for approximately 8-10 minutes per quart or until hot, stirring intermittently.

Oven Roasted Root Vegetables

Oven: Place vegetables on an oven safe pan, into a pre-heated 325°F oven for 30-45 minutes, or until hot.

Microwave: Place vegetables on a microwave safe plate and heat at 75% power for approximately 3 minutes per pound, or until hot. Stir frequently.

Oven Roasted Brussels Sprouts with Pearl Onions and Bacon

Oven: Place the vegetables on an oven safe pan, into a pre-heated 350°F oven for 30-45 minutes, or until hot.

Microwave: Place vegetables on a microwave safe plate and heat at 75% power for approximately 3 minutes per pound, or until hot. Stir frequently.

Creamed Spinach

Stove-top: Place the contents into a covered saucepan and heat on top of the stove over low/medium heat for 10-15 minutes stirring often so as to not scorch the bottom of the pan.

Oven: Place into an oven safe pan, into a pre-heated 325°F oven for 25-35 minutes, or until hot.

Microwave: Place in microwave safe bowl, heat at 75% power, covered for 8-10 minutes per quart, stirring intermittently, until you reach desired temperature.

String Bean Almondine

Oven: Put into oven safe dish and cover loosely with foil, then place in a pre-heated 325°F oven for 20-30 minutes or until hot.

Microwave: Place in a microwave safe bowl, covered with a damp towel, heat at 75% power for 4-5 minutes per pound, stirring intermittently or until hot.

Sweet Potatoes

Stove-top: Place the contents into a covered saucepan and heat on top of the stove over medium heat for 10-15 minutes stirring often.

Oven: Place into an oven safe dish and cover loosely with foil, then place in a pre-heated 325°F oven for 25-35 minutes or until hot.

Microwave: Remove the plastic lid, cover with a damp towel, heat at 75% power, covered for 6-7 minutes, stir intermittently until hot.

Stuffing

Stove-top: Heat on top of stove over medium heat for 10-15 minutes, stirring often. This can dry the product out, so you may need to add a bit of hot broth to keep it moist – oven is preferred method of heating.

Oven: Place in oven safe dish and cover loosely with foil, then place in a pre-heated 325°F oven for 25 - 35 minutes or until it reaches desired temperature.

Microwave: Place in microwave safe bowl, cover with a damp paper towel, heat at 75% power for 3-4 minutes per pound, stirring intermittently until desired temperature is reached.

Turkey Gravy

Stove-top: Place the contents in a covered saucepan, heat on top of the stove over medium/low heat for 10-15 minutes, stirring often.

Oven: Place in oven safe dish and cover loosely with foil and place in a pre-heated 325°F oven for 20-30 minutes, until hot.

Microwave: Place in microwave safe bowl, cover with a damp paper towel, heat at 75% power for 2-3 minutes at a time, stirring well each minute, or until hot.

Mashed Potatoes

Stove-top: Heat on stove top, over medium heat for 10-15 minutes, stirring often.

Oven: Place in oven safe dish and cover loosely with foil, then place in a pre-heated 325°F oven for 25-35 minutes or until hot.

Microwave: Place in a microwave safe bowl, cover with a damp paper towel, heat at 75% power for 7-10 minutes at a time, cautiously stirring intermittently until hot.

Cranberry Relish – Serve cold or room temperature

Butter Rolls – Remove the plastic bag, place on a foil lined cookie sheet and place into a pre-heated 325°F oven for 5-10 minutes to heat through and lightly brown.

NOTE:

DO NOT PUT ANY CONTAINER ON A DIRECT FLAME OR STOVE TOP BURNER.

PRODUCT INGREDIENTS AND ALLERGENS:

Diestel Oven Roasted Turkey

Turkey, water, sea salt, evaporated cane juice, sodium carbonate, organic rosemary, and organic caramel. All natural, no artificial ingredients, gluten free, no hormones-antibiotics-growth stimulants.

Diestel Oven Roasted Bone-in Turkey Breast

Turkey, water, sea salt, evaporated cane juice, sodium carbonate, organic rosemary, and organic caramel. All natural, no artificial ingredients, gluten free, no hormones-antibiotics-growth stimulants.

Honey Glazed Spiral Ham

Smoked Ham – Glaze (honey, cloves, ginger, nutmeg, ground mustard, cinnamon).

Prime Rib Bone-in Roast

Bone-in rib roast, salt, pepper, garlic powder. Comes with horseradish cream sauce (heavy cream, horseradish, mayonnaise, sour cream, Worcestershire sauce, salt) and bordelaise sauce (Demi-Glace (veal bone broth), shallots, black pepper, burgundy wine). CONTAINS: (Allergens are in the side sauces) Dairy, Egg, Soy, Fish

Traditional Bread Stuffing

Bread, celery, water, yellow onions, butter, turkey broth, parsley, poultry seasoning (basil, rosemary, sage, marjoram, thyme, oregano), salt and white pepper. CONTAINS: Gluten, Dairy

Sweet Potato Casserole

Yams, potatoes, butter, milk, honey, maple syrup, kosher salt, nutmeg, cinnamon, white pepper. CONTAINS: Dairy

String Bean Almondine: Green beans, garlic, canola/olive oil, slivered almonds, thyme, salt, pepper. CONTAINS: Almonds

Mashed Potatoes

Russet potatoes, butter (cream, salt), cream cheese, heavy whipping cream (cream, carrageenan), green onions, salt, white pepper, cayenne pepper. CONTAINS: Dairy

Cranberry Relish

Cranberries, water, sugar, mandarin oranges, orange peel, orange flavor (orange peel, sugar, orange oil) salt.

Turkey Gravy

Water, turkey, celery, turkey broth, salted butter, wheat flour, leeks, carrots, yellow onion, spices, garlic, gravy flavoring (soy, starch, spices), salt, poultry seasoning (basil, rosemary, sage, marjoram, thyme, oregano). CONTAINS: Soy, Dairy, Wheat

Creamed Spinach

Spinach, heavy whipping cream, yellow onions, butter, salt, white pepper, nutmeg.
CONTAINS: Dairy

Brussels Sprouts

Brussels sprouts, pearl onions, bacon, parsley, thyme, salt, white pepper.

Roasted Root Vegetables

Potatoes, rutabagas, pearl onions, turnips, carrots, garlic, canola/olive oil blend, parsley, thyme, salt, black pepper.