HOLIDAY REHEATING 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 là 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: (Approx. 4-6 pounds) 1 - 1 3/4 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 reach 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°F.

Let Prime Rib sit out at room temp for at least 30 min prior to roasting.
Pre-heat your oven to 325°F. Cook times will vary, use a meat themometer to temp your roast! 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 for desired temperature at 1.5 hours.

Remember, the rib roast will continue to cook once you pull it out and let it rest, so you will pull the roast from the oven 10 degrees before your desired temperature, cover with foil, and rest for 20 minutes. Continue to watch your thermometer.
The following temps are suggested:

Rare: 120-125°F - red interior that may be pink around the edges

Medium Rare: 130-135°F - with a pink color and deeper, almost red center.

Medium: 135-140°F - with a mauve color and uniform interior color

Well Done: 145°F or higher, brown color inside, no pink

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 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.

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.

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.

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.

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.

Potatoes Gratin

Oven: Oven: Re-heat at 350 degrees, in an oven safe pan, for 35-40 minutes or until desired temps are reached.

Microwave: Place in a microwave safe bowl, cover with damp paper towel and heat for 5-6 minutes or until desired temp is reached, stirring every minute – caution, product will be hot!

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 over 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 over 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.

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 with glaze - Glaze (honey, cloves, ginger, nutmeg, ground mustard, cinnamon.)

Traditional Bread Stuffing

Bread, celery, water, yellow onions, butter, turkey broth, parsley, poultry seasoning, 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

Green Bean Almondine

Green beans, garlic, slivered almonds.
CONTAINS: Almonds

Mashed Potatoes

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

Cranberry Relish

Cranberries, water, sugar, mandarin oranges, orange peel, salt.

Turkey Gravy

Turkey bone broth, turkey broth, flour, butter, salt, poultry seasoning, gravy flavor, white pepper.
CONTAINS: Gluten, Dairy

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.

Potatoes Gratin

Potatoes, heavy cream, gruyere cheese, sharp cheddar cheese, onion powder, salt, nutmeg.
CONTAINS: Dairy