FOODSTUFFS CHRISTMAS 2026: Reheating Instructions

SPECIAL NOTE: All reheating instructions are for food that is at room temperature. Also, please preheat oven before cooking. Food to be reheated should be covered while in the oven, unless otherwise noted.

*** May be served at room temperature.**

All directions are the same for:
Low Fat Creamed Spinach, Old Fashioned Bread Stuffing, and Mini Potato Williams

In a 350 oven, reheat:
1-3 lbs for approximately 30-40 minutes
3-5 lbs for approximately 40-50 minutes
5-10 lbs for approximately 50-60 minutes

In microwave oven on high, reheat:
1-3 lbs for approximately 45-60 seconds
3-5 lbs for approximately 2-3 minutes
5-10 lbs for approximately 3-5 minutes

Directions are the same for:
**Sliced Boneless Turkey Breast, *Honey Glazed Spiral-Sliced Ham (Boneless)*
**Ric's Tenderloin with Horseradish Cream Sauce*

In a 350 oven, reheat:
1-3 lbs for approximately 20-25 minutes
3-5 lbs for approximately 30-35 minutes
5-10 lbs for approximately 35-40 minutes
Note: Heat covered with aluminum foil

In microwave oven on high, reheat:
1-3 lbs for approximately 30-60 seconds
3-5 lbs for approximately 2-3 minutes
5-10 lbs for approximately 3-5 minutes

Mini Cheeseburgers
Reheat in a 350 oven for approximately 10-12 minutes or microwave on high for approximately 10-15 seconds.

Traditional Turkey Gravy, Potato Gravy:
Heat in a sauce pan over medium heat, stirring often for approximately 7-10 minutes or until it simmers.

Whole Roasted Herb Turkey:
Allow turkey to come to room temperature before reheating. Baste with turkey stock, water or broth and reheat in pan, **uncovered**, until hot in a 350 oven for approximately 7-8 minutes per pound. (Internal temperature of 165)

Herb-Roasted Turkey Breast – Bone-in:
Allow turkey breast to come to room temperature before reheating. Baste with turkey stock, water or broth and reheat in pan, **uncovered**, until hot in a 350 oven for approximately 6-7 minutes per pound. (Internal temperature of 165)

**Whole Honey Glaze Spiral-Sliced Ham – Bone-in:*
May be served room temperature or reheated in a 350 oven, **uncovered**, for approximately 5-6 minutes per pound. (Internal temperature of 165)

Pastries
For optimal flavor, please allow all pastries that have been refrigerated to come to room temperature for approximately 30 minutes before serving.

foodstuffs.com

OUR NO-FAIL TRADITIONAL ROASTED TURKEY

FIRST STEP: SEASON YOUR TURKEY

ROASTING TIMES IN A PREHEATED 350 DEGREE CONVENTIONAL OVEN:

10-18 pounds: *3 – 3 ½ hours*
18-22 pounds: *3 ½ - 4 hours*
22-24 pounds: *4 – 4 ½ hours*

Cook the turkey until the skin is a light golden brown and then cover loosely with a foil tent. During the last 45 minutes of baking, remove the foil tent to brown the skin. Basting is not necessary, but will promote even browning.

The only true test to ensure your turkey is fully cooked is the temperature of the meat. When the thigh meat reaches an internal temperature of 165 degrees, the turkey is done. Ensure that when taking its temperature, the thermometer is not touching the bone.

When the turkey is done, remove from the oven and allow to stand for approximately 20-30 minutes before carving.

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.
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.

EVANSTON
2106 Central Street
Evanston, IL 60201
(847) 328-7704

EVENTS & CATERING
2104 Central Street
Evanston, IL 60201
(847) 328-8504

GLENCOE
338 Park Avenue
Glencoe, IL 60022
(847) 835-5105

GLENVIEW
Carillon Square
1456 Waukegan Rd
Glenview, IL 60025
(847) 832-9999

foodstuffs.com

LAKE FOREST
255 E Westminster
Lake Forest, Il 60045
(847) 234-6600