



Heating and Serving Suggestions

The Holidays are a time of fun and family get-togethers. We are thankful that you have chosen to serve AJ's Holiday dinner this year. We wish you a happy and healthy holiday as you relax and enjoy this meal.

For best results we recommend a meat thermometer to ensure proper temperature

Pork Crown Roast or Ham Dinner: Pre-heat oven to 375° F for approx. 15-20 min. Uncover pan containing the roast. Pour one cup of water or chicken broth (chicken broth not included with dinner) into the bottom of the pan (for ham use a cup of apple juice). Cover pan with foil and heat 45 min.- 60 min. or until internal temperature of 165° F is reached (insert the meat thermometer into the center of the meat). Place heated dressing in center of Crown Roast and serve.

Turkey/Turducken: Preheat oven to 375° F for approx. 15 to 20 min. Turkey is covered in a foil pan. To re-heat, remove the foil and pour one can of chicken broth (included in dinner) into the pan. Replace the foil cover and bake 1½ to 2 hours or until internal temperature reaches 165° F. Larger turkeys may take longer depending on your oven. A meat thermometer should be used and inserted into the thigh, not touching the bone. You may remove the foil during the last 15 minutes of cooking time for a nice brown finish. Check your turkey occasionally, and take care not to over-cook.

Beef Wellington: Pre-heat oven to 400° F. Uncover and place in oven for 30-35 minutes or until golden brown. Serve immediately.* (Rare 120° F-125° F, Med. Rare 130° F-140° F, Med. 145° F-150° F, Well Done 155° F or above)

Scalloped Potatoes: To heat in oven, pre-heat oven to 350° F. If in a microwaveable container, remove plastic lid and replace with foil. Place in oven for 30-40 minutes or until internal temperature reaches 165° F. Trays must be placed on a baking/cookie sheet for heating in a conventional oven. To heat in a microwave oven and if in a microwaveable container, remove the plastic lid and replace with plastic wrap. If in an aluminum container, transfer to a covered microwave-safe serving dish. Heat on high for approx. 8-10 minutes or until internal temperature reaches 165° F.

Candied Yams: To heat in oven, pre-heat oven to 350° F. If in a microwaveable container, remove plastic lid and replace with foil. Place in oven for 15-20 minutes or until internal temperature reaches 165° F. Trays must be placed on a baking/cookie sheet for heating in a conventional oven. To heat in a microwave oven and if in a microwaveable container, remove the plastic lid and replace with plastic wrap. If in an aluminum container, transfer to a covered microwave-safe serving dish. Heat on high for approx. 6-8 minutes or until internal temperature reaches 165° F.

Vegetables: To heat in oven, pre-heat oven to 350° F and add ½-cup of water or broth to the container. If in a microwaveable container, remove plastic lid and replace with foil. Bake, covered, until internal temperature reaches 165° F. Trays must be placed on a baking/cookie sheet for heating in a conventional oven. To heat in a microwave oven and if in a microwaveable container, remove the plastic lid and replace with plastic wrap. If in an aluminum container, transfer to a covered microwave-safe serving dish. Heat on high until internal temperature reaches 165° F.

Dressing: To heat in oven, pre-heat oven to 350° F and add ½-cup of chicken broth for more moisture. If in a microwaveable container, remove plastic lid and replace with foil. Bake, covered, until internal temperature reaches 165° F. Trays must be placed on a baking/cookie sheet for heating in a conventional oven. To heat in a microwave oven and if in a microwaveable container, remove the plastic lid and replace with plastic wrap. If in an aluminum container, transfer to a covered microwave-safe serving dish. Heat on high until internal temperature reaches 165° F.

Gravy: Transfer the gravy to a medium saucepan set over medium heat and cook, stirring frequently to avoid scorching, until it reaches a temperature of 165° F. The gravy will be thick when you receive it; it will thin-out during reheating.

Mashed Potatoes: To heat in oven, pre-heat oven to 350° F. If in a microwaveable container, remove plastic lid and replace with foil. Place in oven for 30-40 minutes or until internal temperature reaches 165° F. Trays must be placed on a baking/cookie sheet for heating in a conventional oven. To heat in a microwave oven and if in a microwaveable container, remove the plastic lid and replace with plastic wrap. If in an aluminum container, transfer to a covered microwave-safe serving dish. Heat on high for approx. 8-10 minutes or until internal temperature reaches 165° F. When finished heating, whip potatoes in a large bowl using a whisk/electric mixer; add milk/cream as desired to enhance creaminess.

NOTE: The yams, vegetables, dressing and potatoes can all be heated in the same oven as the turkey. It will require longer reheat time for the turkey and side dishes when re-heating together. You will need to pay close attention to the side dishes; they will heat more quickly than the turkey.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.