

DELI DEPARTMENT

2023 FULLY COOKED MEAL HEATING INSTRUCTIONS

MARY'S ANTIBIOTIC FREE FULLY COOKED WHOLE TURKEY: CONVENTIONAL OVEN:

PREHEAT OVEN TO 325°F. REMOVE THAWED TURKEY FROM PLASTIC BAG. PLASTIC LEG BAND CAN BE LEFT IN PLACE DURING HEATING. PLACE TURKEY IN ROASTING PAN AND ADD 1 CUP OF WATER TO THE BOTTOM OF THE ROASTING PAN. COVER TURKEY LOOSELY WITH FOIL. (THIS WILL HELP PREVENT OVER-BROWNING AS THE TURKEY IS ALREADY FULLY COOKED). HEAT APPROXIMATELY 1 1/2 TO 2 HOURS UNTIL THE INTERNAL TEMPERATURE REACHES 140°F. REMOVE FOIL FROM TURKEY THE LAST 12 MINUTES OF HEATING TO BROWN. TURKEY IS THOROUGHLY FULLY HEATED WHEN A MEAT THERMOMETER, NOT TOUCHING ANY BONE, REGISTERS 140°F IN THE DEEPEST PART OF THE BREAST AND THIGH. REMOVE FROM OVEN AND LET STAND 10 MINUTES BEFORE CARVING.

NATURAL ROASTED BONELESS TURKEY BREAST: CONVENTIONAL OVEN:

PREHEAT OVEN TO 350°F REMOVE TURKEY BREAST FROM CONTAINER AND PUT IN A SHALLOW BAKING DISH. PLACE BAKING DISH IN CENTER RACK OF THE OVEN. HEAT AT 350° F FOR 15-20 MINUTES TO AN INTERNAL TEMPERATURE OF 145°F. **MICROWAVE:** REMOVE PLASTIC LID. HEAT ON HIGH FOR 3-4 MINUTES OR UNTIL AN INTERNAL TEMPERATURE OF 145°F IS REACHED. SIDE DISHES 16 -18 OZ. PLEASE REFER TO THE PACKAGED DIRECTIONS.

NAE SPIRAL SLICED HAM: CONVENTIONAL OVEN: PREHEAT OVEN TO 325F. REMOVE FROM BAG AND REMOVE PLASTIC FROM BONE END OF HAM. PLACE HAM ON RACK IN ROASTING PAN. ADD ½" WATER TO PAN TO HELP RETAIN HAM'S NATURAL JUICINESS AND FLAVOR. COVER HAM LOOSELY WITH FOIL MAKING SURE OIL EXTENDS PAST PAN, BELOW RIM AND CRIMP TIGHTLY. HEAT 7 TO 10 MINUTES PER POUND OR UNTIL INTERNAL TEMPERATURE REACHES 140F. **GLAZING INSTRUCTIONS:** REMOVE HAM FROM OVEN AFTER WARMING IS COMPLETED. INCREASE OVEN TEMP TO 425F. MIX THE HAM GLAZE PACKET CONTENTS WITH 4 TABLESPOONS OF HOT WATER. SPREAD GLAZE OVER HAM AND INBETWEEN SLICES. RETURN TO OVEN FOR 5-10 MINUTES. REMOVE FROM OVEN AND SERVE

USDA CHOICE RIB ROAST: CONVENTIONAL OVEN: PREHEAT OVEN TO 325°F. PLACE ROAST AND ALL JUICES INTO A 2" BAKING DISH, COVER TIGHTLY WITH ALUMINUM FOIL. PLACE IN CENTER RACK OF OVEN AND REHEAT COVERED FOR APPROXIMATELY 30-40 MINUTES UNTIL THE INTERNAL TEMPERATURE AT THE CENTER REACHES 130°F FOR RARE, OR 140°F FOR MEDIUM RARE. CAREFULLY REMOVE FROM OVEN AND PULL BACK FOIL HALFWAY LET REST AT ROOM TEMPERATURE FOR 6 - 10 MINUTES BEFORE SERVING. **MICROWAVE:** PLACE PACKAGED ROAST IN A MICROWAVABLE SAFE CONTAINER AND PIERCE 6 HOLES IN THE CENTER OF THE POUCH HEAT ON HIGH FOR 4-6 MINUTES LET REST IN MICROWAVE ANOTHER 4 MINUTES. COOK ON HIGH FOR ANOTHER 2 MINUTES LET REST ANOTHER 2 MINUTES IN MICROWAVE. CAREFULLY REMOVE FROM MICROWAVE. PLACE RIB AND COOKING JUICES ON SERVING PLATTER USING CAUTION AS CONTENTS WILL BE HOT.

FIELD ROAST CELEBRATION ROAST W/ GRAVY: CELEBRATION ROAST CONVENTIONAL OVEN:

PREHEAT THE OVEN TO 350°F. REMOVE PLASTIC PACKAGING, COAT ROAST WITH OIL AND PLACE IN AN OILED BAKING PAN. ADD ABOUT 2 TABLESPOONS OF WATER TO THE BAKING PAN AND COVER PAN TIGHTLY WITH LID OR FOIL. BAKE FOR 45 MINUTES, REMOVE LID, OR FOIL AND BAKE UNTIL ROAST IS HEATED TO 165 DEGREES FAHRENHEIT, ABOUT 15 MINUTES. CUT INTO SLICES AND SERVE. **STOVETOP:** SLICE INTO ½" PIECES. LIGHTLY BROWN IN SAUTÉ PAN. **CELEBRATION ROAST MICROWAVE:** SLICE INTO 1/2" PIECES AND FAN OUT ON MICROWAVE-SAFE PLATE. MICROWAVE ON HIGH IN 30-SECOND INTERVALS FOR EACH TWO-SLICE SERVING UNTIL WARMED. AVOID OVERCOOKING.

MUSHROOM GRAVY STOVETOP: ADD CONTENTS OF GRAVY PACKET AND 2 CUPS OF WATER TO MEDIUM-SIZED SAUCEPAN. COOK WHILE STIRRING ON MEDIUM-HIGH HEAT UNTIL GRAVY THICKENS (ABOUT 4 MINUTES). **MUSHROOM GRAVY MICROWAVE:** ADD CONTENTS OF GRAVY PACKET AND 2 CUPS WATER TO LARGE MICROWAVE-SAFE BOWL. COOK ON HIGH HEAT FOR 1 MINUTE AT A TIME, STIRRING AT 1-MINUTE INTERVALS UNTIL GRAVY THICKENS (ABOUT 4 MINUTES).

SPROUTS RED SKINNED MASHED POTATOES: MICROWAVE: PEEL BACK FILM TO VENT AND MICROWAVE ON HIGH FOR 2 MINUTES. CAREFULLY REMOVE FILM AND STIR. MICROWAVE ON HIGH FOR AN ADDITIONAL MINUTE OR UNTIL HOT. LET STAND 1 MINUTE BEFORE SERVING. **STOVE TOP:** SMALL AMOUNTS CAN BE HEATED ON THE STOVETOP BY PLACING PRODUCT IN A HEAVY SAUCEPAN OVER MEDIUM HEAT UNTIL HOT. YOU MAY ADD A SMALL AMOUNT OF MILK OR WATER TO AID IN HEATING. STIR FREQUENTLY.

SPROUTS HOMESTYLE STUFFING: MICROWAVE: PEEL BACK FILM TO VENT AND MICROWAVE ON HIGH FOR 2 MINUTES. CAREFULLY REMOVE FILM AND STIR. MICROWAVE ON HIGH FOR AN ADDITIONAL MINUTE OR UNTIL HOT. LET STAND 1 MINUTE BEFORE SERVING. **CONVENTIONAL OVEN:** PREHEAT OVEN TO 350 DEGREES FAHRENHEIT. REMOVE HOMESTYLE STUFFING FROM TRAY AND SPREAD EVENLY IN AN OVEN SAFE DISH. BAKE UNCOVERED FOR 20 MINUTES OR UNTIL HOT. **NOTE: TRAY IS NOT OVEN SAFE.**

SPROUTS CRANBERRY SAUCE: NO HEATING NECESSARY – BEST SERVED COLD.

SPROUTS HOMESTYLE GRAVY: MICROWAVE: PEEL BACK FILM TO VENT AND MICROWAVE ON HIGH FOR 2 MINUTES. CAREFULLY REMOVE FILM AND STIR. MICROWAVE ON HIGH FOR AN ADDITIONAL MINUTE OR UNTIL HOT. LET STAND 1 MINUTE BEFORE SERVING. **STOVE TOP:** SMALL AMOUNTS CAN BE HEATED ON THE STOVETOP BY PLACING PRODUCT IN A HEAVY SAUCEPAN OVER MEDIUM HEAT UNTIL HOT. YOU MAY ADD A SMALL AMOUNT OF MILK OR WATER TO AID IN HEATING. STIR FREQUENTLY.

SPROUTS PLANT-BASED SIDE DISHES: CONVENTIONAL OVEN: PREHEAT OVEN TO 375 F. REMOVE OUTER SLEEVE. LIFT ONE CORNER OF FILM AND PLACE TRAY ON BAKING SHEET ON CENTER RACK OF OVEN. DO NOT PLACE TRAY DIRECTLY ON OVEN RACK. HEAT FOR 25 MINUTES OR UNTIL HEATED THROUGH. REMOVE FILM CAREFULLY BEFORE SERVING. **MICROWAVE (1200 WATT):** MICROWAVE HEAT TIMES MAY VARY DEPENDING ON OVEN WATTAGE. REMOVE THE OUTER SLEEVE. LIFT ONE CORNER OF FILM AND HEAT ON HIGH FOR 3 TO 4 MINUTES OR UNTIL HEATED THROUGH. LET STAND FOR 2 MINUTES. REMOVE FILM CAREFULLY BEFORE SERVING.