



Your Holiday At Its Best.™

HEATING INSTRUCTIONS

Heat & Serve Holiday Meals

A successful holiday starts with timing! And since timing is everything, you'll want to allow two hours for preparing and heating your food before you serve it. Use these heating instructions to plan ahead so you'll end up with a perfectly delicious dinner and more time to spend with your family.

HEAT AND SERVE IN ONLY 2 HOURS!

BOSTON MARKET® WHOLE TURKEY OR BONELESS TURKEY BREAST:

Refrigerate turkey until ready to heat. DO NOT stuff whole turkey. DO NOT microwave.

- Preheat oven to 350°F.
- Remove from paper bag.
- Do not remove the clear cook-in bag or tie closure.
- Place pan on a sheet tray into preheated oven.
- Roast to an internal temperature of 140°F, approximately 90 minutes. Enjoy within three days of purchase.

NOTE FOR BONELESS TURKEY BREAST:

- To crisp the skin, slit the cook bag and heat uncovered for the last 15 minutes.
- A pink line near the outside of the turkey breast may result from our cooking process. Each breast is temperature checked for doneness before leaving the store. Please follow heating instructions provided.

BOSTON MARKET SPIRAL SLICED BONE-IN HAM:

Ham is fully cooked and ready to serve. Keep refrigerated. If you wish to serve at room temperature (recommended), remove the ham from the refrigerator one hour prior to serving. DO NOT leave ham at room temperature for longer than two hours. If you wish to heat the ham, follow these instructions:

- Preheat oven to 325°F.
- Remove ham and pan from paper bag.
- Do not remove the clear cook-in bag or tie closure. Keep ham in roasting pan.
- Place on a sheet tray into preheated oven for 90 minutes. Enjoy within 5 days of purchase.

OVEN/STOVE TOP INSTRUCTIONS FOR BANQUET SIDES

(32 OZ. BY VOLUME):

- Keep food refrigerated until ready to heat.
- Preheat oven to 350°F.
- Extra large sides will fit into any 1-1/2 quart ovenproof dish with lid. If lid is not available, substitute with foil when instructions call for product to be covered.
- Spray ovenproof dish lightly with non-stick spray. Transfer food to ovenproof dish. Cover.
- Following heating, stir and serve.
- Do not reheat plastic containers in oven or stovetop.

Mashed Potatoes or Creamed Spinach:

- Cover and place into the 350°F oven for 40 minutes.

Spinach Artichoke Dip, Mac & Cheese, Fresh Vegetable Stuffing, Cinnamon Apples:

- Cover and place into the 350°F oven for 30 minutes.

Sweet Potato Casserole:

- Cover and place into the 350°F oven for 30 minutes. Remove lid, stir and sprinkle with marshmallows and then streusel.
- Replace, uncovered, into the oven for 5 – 8 minutes or until the marshmallows are slightly melted and the streusel is browned.

Gravy:

- Stovetop – Place in medium saucepan. Gently heat, stirring occasionally for 15 minutes. Do not allow to boil.

All Other Sides:

- We do not recommend oven reheating for our other sides. See microwave instructions.

Dinner Rolls:

For best results, heat rolls in the oven as this produces the best texture and flavor.

- Pre-heat oven to 350°F.
- Arrange rolls in oven-safe casserole dish/baking pan, leaving a small gap between rolls.
- Brush one tablespoon melted butter over tops of rolls with brush. Olive oil can be used in place of butter.
- Heat for 5 minutes. Color of rolls will not change significantly.
- Remove from oven and serve.

Cornbread:

- Place cornbread, uncovered on cookie sheet in 350°F oven and heat for five minutes.
- Serve immediately. Do not microwave.

MICROWAVE INSTRUCTIONS FOR BANQUET SIDES

(32 OZ. BY VOLUME):

- Keep food refrigerated until ready to heat.
- Lids should always be loosened prior to microwaving.
- Lids should be carefully removed after cooking in order to avoid steam burns. Use of oven mitts is recommended.
- Microwave ovens vary. Heating times may require adjustment.

Mashed Potatoes:

- Heat on high, covered loosely, for 4 minutes.
- Remove lid, stir well, re-cover loosely, and heat on high for an additional four minutes.
- Remove and let stand, covered, for 2 minutes.
- Carefully remove lid, stir well and serve immediately.

Sweet Potato Casserole:

- Heat on high, covered loosely, for 3 minutes.
- Remove lid and stir well. Re-cover loosely and heat on high for 3 minutes.
- Remove lid and cover surface evenly with marshmallows and then sprinkle with streusel.
- Microwave uncovered for 30 seconds and serve.

Cinnamon Apples:

- Loosen lid. Heat on high for 3 minutes. Stir and re-cover lid loosely.
- Heat on high for 3 more minutes.
- Remove and let stand, covered, for 2 minutes.
- Carefully remove lid and serve immediately.

Sweet Corn:

- Add one tablespoon of water and heat on high, covered loosely, for three minutes.
- Remove lid and stir well. Re-cover loosely and heat on high for two more minutes.
- Carefully remove lid and serve.

Green Beans:

- Add one tablespoon of water and heat on high, covered loosely, for 2 1/2 minutes.
- Remove lid, stir well and serve.

All other sides/Gravy:

- Heat on high, covered loosely, for four minutes.
- Remove lid and stir well. Re-cover loosely and heat on high for four more minutes.
- Remove and let stand, covered, 2 minutes.
- Carefully remove lid and serve.

NOTE: Creamed Spinach and Spinach Artichoke Dip should be heated to 165°F for both microwave and oven.

NOTE: DO NOT leave cooked food at room temperature for longer than two hours.

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