



Morton's Gourmet Market

Turkey Heating Instructions

1. Preheat oven to 325°
2. Place turkey in pan and poke **2-3** small holes in bag across top of Breast to allow steam to escape. Failure to do so could result in injury if bag bursts!
3. Place turkey on lower shelf in oven and heat approximately **8-10 minutes per pound** or until desired temperature (**165°**) in breast is reached.

-A **small (10-12 lbs.)** turkey will need about **1 hour**

-A **medium (16-18 lbs.)** will need about **1 1/2- to 1 ¾ hours**.

Internal temperature for all should be **165°**.

Remember, if you are using a **convection** oven the turkey will take less time to reach the desired temperature. Using a **meat thermometer** is the best way to ensure that your turkey stays moist and does not get **overcooked**.

4. Remove outer bag and reserve juices for gravy or soup if desired
5. Eat until you can't walk, pause fifteen minutes, resume eating, and go to sleep. You can walk it off at the mall tomorrow.

Happy Holidays
from everyone in the Morton's Gourmet Market Culinary Team!

Turkey Breast

1. Preheat oven to 325°
2. Reheat, covered for 8-10 minutes per pound or until 165° internal temperature is reached

Herb Roasted Prime Rib

1. Reheat at 325° covered for 15-20 minutes per pound.
2. Uncover last 20-30 minutes to crisp

Sugar Cured Smoked Pork Loin

1. Reheat covered at 325° for 10-15 minutes per pound.
2. Uncover last 15-20 minutes to crisp.

Holiday Ham

1. Heat at 325° uncovered 10-15 minutes per pound, baste every 20 minutes

Cedar Grilled Salmon

1. Reheat at 325° covered for 10-15 minutes

Roasted Beef Tenderloin

1. Pre-heat oven to 325°:

For **Rare**- Heat at 325° 10-15 minutes uncovered or just slice it and eat it with horseradish while you wait for everything else to get hot.

For **Med-Rare**- Heat at 325° 15-20 minutes uncovered

For **Med** - Heat at 325° 20-25 minutes uncovered

For **Med-Well**-Not recommended but; Heat at 325° 25-30 minutes uncovered

For **Well**- Don't ask, we won't tell.



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Holiday Heating Instructions

Sweet Potato Casserole/ Sweet Corn Pudding

1. Preheat oven to 325°
2. Remove top from container.
3. Heat 20-25 minutes on center rack in oven or until top is golden.
4. Serve and Enjoy!

Mashed Potatoes

1. Preheat oven to 325°
2. Put Potatoes in ovenproof container, cover and heat 20-25 minutes or until 165° is reached.
3. Repeat step 4 above

Green Bean Casserole

1. Preheat oven to 325°
2. Put Green Bean Mix in ovenproof container, top with crispy Onions. Heat 20-25 minutes or until top is golden brown and crispy.
3. Take a bite and you know it's the Holidays.

Cornbread Stuffing

1. Preheat oven to 325°
2. Put in ovenproof container and heat 25-30 minutes or until heated through to 165°.
3. mmmm good

Turkey Gravy

1. Place in Pot and heat over low flame until simmering.
2. One taste and you'll want to know where the nearest Gravy Anonymous group meets.

Roasted Fall Vegetables

1. Preheat oven to 325°
2. Put in ovenproof container covered and heat for 15-20 minutes
3. If you want some crispier vegetables, remove top from container after 10 minutes and heat vegetables an additional 5-10 minutes or until heated through to 165°.
4. Now you know why harvest festivals happen

Roasted Brussels Sprouts/Asparagus

1. Preheat oven to 325°
2. Put in ovenproof container covered and heat for 10-15 minutes
3. Repeat Step 4 from above

Twice Baked Potatoes

1. Preheat oven to 325°
2. Put in ovenproof container and heat 15-20 minutes or until heated through to 165°.
3. Are you ever going to eat a once baked potato again?

Duck Fat Roasted Potatoes

1. Preheat oven to 325°
2. Place potatoes on cookie sheet.
3. Heat in oven uncovered 10-15 minutes.
4. How bad can they really be, have you ever seen a fat duck?