

HEATING INSTRUCTIONS

AT THE TABLE

Soup, Broccoli & White Cheddar:

Stovetop: Pour into saucepan & heat over medium-low heat, stirring frequently to prevent scorching, until hot, about 10-15 minutes. DO NOT BOIL. Sprinkle cheddar cheese on each serving at the last minute for garnish.

Soup, Carrot, Fennel & Pistachio:

Stovetop: Pour into saucepan & heat over medium-low heat, stirring frequently to prevent scorching until hot, about 10-15 minutes. DO NOT BOIL. Sprinkle roasted pistachios on each serving at the last minute for garnish.

Mashed Potatoes, Daily Driver Cultured Butter:

Oven: Transfer to your own oven-safe dish & cover with foil. Reheat in a 350°F oven until heated through, roughly 30-40 minutes. Stir every 5 minutes to ensure even heating. Also microwaving covered in small spurts will work well.

Whipped Japanese Sweet Potatoes, Vermont Maple Syrup:

Oven: Transfer to your own oven-safe dish & cover with foil. Reheat in a 350°F oven until heated through, about 20 minutes. Also microwaving covered in small spurts will work well.

Traditional Stuffing, French Bread, Celery, Onion & Sage (V):

Oven: Transfer to your own oven-safe dish. Reheat uncovered in a 350°F-375°F oven until heated through, about 25-30 minutes.

Wine Country Stuffing, French Bread, Leek & Italian Sausage:

Oven: Transfer to your own oven-safe dish. Reheat uncovered in a 350°F-375°F oven until heated through, about 25-30 minutes.

Classic Potato Gratin, Wagon Wheel Cheese:

Oven: Remove gratin from the fridge two hours before reheating it. Remove lid and place container on a baking sheet & cover with foil. Reheat in a 350°F oven until warmed through, about 15-25 minutes.

Green Beans, Bacon Lardons & Onions Agrodolce:

Oven: Transfer to your own oven-safe dish & loosely cover with foil. Reheat in a 350°F oven until heated through, about 20-30 minutes.

Roasted Turkey Gravy:

Stovetop: Reheat in a saucepan & warm over medium heat, whisking continuously. DO NOT BOIL.

TURKEY ALTERNATIVES

Petit Bistro Filets, Marinated & Trussed:

Grill or roast to your liking. Remove trussing string & slice.

Pork Tenderloin, Marinated & Trussed:

Grill or roast to your liking. Remove trussing string & slice.

BLC Classic Glazed Nugget Ham:

Heat uncovered in a low oven at 300°F for approximately 15 minutes.

SWEETS & TREATS

Sticky Toffee Pudding, Pecans & Brown Sugar:

Place in a preheated 325°F oven for approximately 15 minutes, or until warmed through. Run a small off set spatula around edge of tin & invert pudding onto serving platter. Pour over warmed toffee sauce & serve.

French Apple Cake:

Place in a preheated 325°F oven for approximately 15 minutes, or until desired temperature is achieved.

Pumpkin White Chocolate Cheesecake:

Slice with a thin, sharp knife. Heat & clean the blade under running hot water between each slice.