
THANKSGIVING HEATING INSTRUCTIONS

AT THE TABLE

Soup, Carrot, Fennel & Pistachio:

Stovetop: Pour into saucepan & heat over medium-low heat, stirring frequently to prevent scorching until hot, about 10-15 minutes. Sprinkle roasted pistachios at the last minute for garnish.

Mashed Potatoes, Daily Driver Cultured Butter:

Stovetop: Transfer to a saucepan and cover with lid. Reheat over medium heat with a splash of milk or water until heated through, roughly 10 minutes. Gently stir a few times to ensure even heating.

Whipped Japanese Sweet Potatoes, Vermont Maple Syrup:

Stovetop: Transfer to a saucepan and cover with lid. Reheat over medium heat with a splash of cream or water until heated through, roughly 10 minutes. Gently stir a few times to ensure even heating.

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

Oven: Remove plastic cover. Reheat covered with foil in a 350°F oven until heated through, about 20-30 minutes. Remove cover for last 5-10 minutes for a crispier top.

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

Oven: Remove plastic cover. Reheat covered with foil in a 350°F oven until heated through, about 20-30 minutes. Remove cover for last 5-10 minutes for a crispier top.

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 15-20 minutes.

Brussel Sprouts, EVOO & Sea Salt:

Oven: Transfer to your own oven-safe dish & loosely cover with foil. Reheat in a 350°F oven until heated through, about 15-20 minutes.

Chef Roasted Mushrooms, Garlic & Thyme:

Stovetop: Transfer to a saucepan & cover with lid. Reheat over medium heat until heated through, roughly 10 minutes. Gently stir a few times to ensure even heating. Do not boil.

Roasted Turkey Gravy:

Stovetop: Reheat in a saucepan & warm over medium heat, whisking continuously. Do not boil.

BLC Classic Glazed Nugget Ham:

Heat loosely covered with foil in a low oven at 325°F for approximately 15-20 minutes.

SWEETS & TREATS

Pecan Tart:

Slice with a sharp, straight-blade knife. Wipe the knife down between cutting each slice for a clean cut.

French Apple Cake:

Place in a preheated 325°F oven uncovered for approximately 10-15 minutes to warm gently. Also ok to serve at room temperature.

Pumpkin White Chocolate Cheesecake:

Keep refrigerated until ready to serve. Slice with a thin, sharp knife. Heat & clean the blade under running hot water between each slice.