

Holiday Dinner



Cooking Instructions

Entrees



WHOLE COOKED TURKEY APPROX. 7-10 LB.

Preheat oven to 325°F. Remove plastic bag. Plastic leg wrap can be left in place during reheating. Place turkey in a roasting pan. Add 1 cup of water to bottom of pan and cover turkey loosely with foil. Allow approximately 1½ to 2 hrs to heat turkey to desired temperature. To brown, remove foil during the last 10 minutes of heating time. Allow turkey to set 10 minutes before carving.

UNCOOKED BELL & EVANS BRINED TURKEY APPROX. 10-12 LB.

To prepare a turkey, preheat the oven to 425°F. Rinse the turkey and pat dry. Rub with butter or olive oil, season with salt and pepper, and add aromatics to the cavity. Tie drumsticks, tuck wings under the body, and roast uncovered for 30 minutes. Pour water or stock into the pan and cover with foil. Reduce the heat to 325°F and roast for 2-2.5 hours. Remove the foil for the last hour for browning. Check the internal temperature with a meat thermometer and let the turkey rest for 10 minutes before carving.

COOKED TURKEY BREAST APPROX. 3-5 LB.

Preheat oven to 325°F. Remove plastic bag. Place turkey breast in a roasting pan. Add 1/2 cup of water to bottom of pan and cover turkey breast loosely with foil. Allow approximately 1½ hours to heat turkey breast to desired temperature. Allow turkey breast to set 10 minutes before carving.



NUESKE'S SPIRAL HAM APPROX. 7-8 LB.

Ham is fully cooked and ready to serve, hot or cold. If you prefer to gently warm, preheat oven to 275°F. Cover ham tightly with foil and heat 20 minutes per pound, or to internal temperature 120°F. Do not overheat. Excessive heating will dry the meat's natural juices.

PLEASE ALLOW 2 TO 3 HOURS TO COOK OR REHEAT.

COOKING AND REHEATING INSTRUCTIONS MAY DIFFER DEPENDING ON YOUR MICROWAVE OR OVEN.
IF YOU CHOOSE TO THAW THE SIDES, PLEASE ADJUST THE COOKING TIMES ACCORDINGLY.



MASHED POTATOES 16 OZ

Loosen lid and microwave on high for 4 minutes. Stir, replace the lid and microwave for 2 more minutes. Stir one more time and serve.

MASHED POTATOES 32 OZ

Remove lid, cover with foil, and bake in a pre-heated 350°F oven for 15 minutes. Remove foil and stir well; cover again and heat for 15 more minutes or until heated through.

GRAVY 16 OZ

Loosen lid and microwave on high for 3-4 minutes. Stir, replace lid and microwave for 2 more minutes. Stir one more time and serve. Saucepan: Place gravy in a medium saucepan. Cook over medium heat for approximately 10 minutes or until hot.

MASHED SWEET POTATO 32 OZ

Remove lid, cover with foil and place in pre-heated 350°F oven for 10 minutes. Remove foil and heat for 10 more minutes. Serve warm.



MAC 'N' CHEESE 32 OZ

Loosen lid and microwave on high for 4 minutes. Stir, replace lid and microwave for 4 more minutes.

SCALLOPED APPLES 32 OZ

Remove lid, cover with foil and place in pre-heated 350°F oven for 10 minutes. Remove foil and heat for 10 more minutes. Serve warm.

CRANBERRY SAUCE 16 OZ

Loosen lid and microwave on high for 4 minutes. Stir, replace lid and microwave for 2 more minutes. Stir one more time, allow to cool to desired temp then serve.

STUFFING 32 OZ

Remove lid, cover with foil, and bake in a pre-heated 350°F oven for 15 minutes. Remove foil and stir well; cover again and heat for 15 more minutes or until heated through.

GREEN BEAN CASSEROLE 28 OZ

Remove lid, cover with foil, and place in a pre-heated 350°F oven for 15 minutes. Remove foil and heat for 10 more minutes or until hot.

ROASTED VEGETABLES 24 OZ

Remove lid and preheat oven to 425°F . Spread roasted vegetables on a small baking sheet. Roast in oven for 12-15 minutes or until heated through.





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RIBEYE ROAST

Each roast has been hand-selected and cut by Meats by Linz of Chicago. Remove prime rib from packaging. Pat roast dry with a paper towel. Rub roast evenly with the mixed garlic and olive oil. Season with 2 tablespoons of 8-spice rub per side.

Place on a wire rack lined sheet pan, fat side up. Let prepared prime rib roast rest at room temperature for one hour. Preheat oven to 450°F. Place in oven and roast at 450°F for 30 minutes. Reduce oven temperature to 300°F and continue to roast for one hour and 30 minutes for medium rare. Check internal temperature with a meat thermometer. Continue cooking to desired doneness per below chart:

125° - 130°F is medium rare

135° - 140°F is medium

140° - 145°F is medium well

145°F - plus is well done

Let roast rest for 20-30 minutes before carving. Carve roast with a sharp knife, 1 inch to 1.5 inch thick slices. Serve with warm au jus and horseradish cream.

Instructions provided by Wildfire Restaurants Executive Chef, Joe Decker.

PLEASE ALLOW 1 HOUR PREP TIME AND 3 HOURS COOKING TIME.

COOKING AND REHEATING INSTRUCTIONS MAY VARY BASED ON YOUR MICROWAVE AND OR OVEN.



Ribeye Roast Dinner

Reheating Instructions

Side Dishes

POTATO AU GRATIN 32 OZ

Remove lid and cover with foil. Heat for 20 minutes in a 400°F oven. Remove foil and leave uncovered. Heat for 20 more minutes or until heated through.



CREAMED SPINACH 16 OZ

Loosen lid and microwave on high for 2 minutes. Stir, replace lid and microwave for 2 more minutes. Stir one more time and serve.

ROASTED VEGTABLES 24 OZ

Remove lid and preheat oven to 425°F. Spread roasted vegetables on a small baking sheet. Roast in oven for 12-15 minutes or until heated through.



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ADJUST THE COOKING TIMES ACCORDINGLY.



Holiday Surf'n Turf Dinner

COOKING & REHEATING INSTRUCTIONS

Entrees

HOW TO PREPARE YOUR FILET MIGNON WITH PARMESAN CRUST

Begin by brushing the filets with melted butter or olive oil, then season with salt and pepper. Proceed to grill or broil for 4-5 minutes per side for medium rare, or 5-6 minutes per side for medium. Once done, top the filets with parmesan crusts and close the grill lid or place them under the broiler for an additional 2 minutes to melt the crust. Enjoy!

LOBSTER TAILS

To prepare your lobster tails for cooking, start by cutting the shell to expose the meat. Using a knife or kitchen scissors, carefully slice the shell lengthwise from top to bottom. Once the shell is open, season the lobster meat with salt, pepper, and paprika. Brush melted butter over the lobster meat and proceed to grill or broil for 6-10 minutes. Finally, serve the lobster tails with lemon wedges and additional melted butter, if desired.

Sides

CRAB CAKES

Spray a small, oven-safe skillet with non-stick spray. Place crab cakes in the skillet, cover with foil, and place in a pre-heated 350°F oven for 12-15 minutes, or until heated through.

MASHED POTATOES 16 OZ

Loosen lid and microwave on high for 4 minutes. Stir, replace the lid and microwave for 2 more minutes. Stir one more time and serve.

ROASTED VEGETABLES 12 OZ

Preheat oven to 425°F. Spread roasted vegetables on a small baking sheet. Roast in the oven for 12-15 minutes or until heated through.

PLEASE ALLOW 1 HOUR PREP TIME AND 30 MINUTES COOKING TIME.

COOKING AND REHEATING INSTRUCTIONS MAY DIFFER DEPENDING ON YOUR MICROWAVE OR OVEN.
IF YOU CHOOSE TO THAW THE SIDES, PLEASE ADJUST THE COOKING TIMES ACCORDINGLY.