



Thanks for letting us do the cooking so you can enjoy more time with your loved ones. We're grateful to be a part of your holiday memories.

Enjoy!

Evelyn M. Miliate

Raley's Executive Chef, Evelyn Miliate



Holiday Meats: Heating Instructions

Butterball Turkey | Preheat oven to 350°F

Remove turkey from wrapper. Place turkey breast-side up in a roasting pan. If using a meat thermometer, insert deep into thickest part of thigh next to the body, not touching the bone. Place turkey in oven and bake for 1 hour 45 minutes to 2 hours 15 minutes. To prevent over-browning, loosely cover breast and top of drumsticks with aluminum foil after 1 hour to 1 hour 30 minutes. Check temperature with meat thermometer until desired temperature of 130-140°F is reached.

Diestel Turkey | Preheat oven to 350°F

Remove plastic wrapper and leave nylon truss on legs. Truss is oven safe and can withstand high temperatures. Place turkey breast-side up in roasting pan. Heat for approximately 1 hour 30 minutes to 2 hours. The turkey will brown naturally. Oven times may vary. If using a meat thermometer, heat to suggested internal temperature of 160°F.

Butterball Turkey Breast | Preheat oven to 350°F

Remove turkey breast from wrapper. Place turkey breast skin-side up on flat rack in shallow open pan. Brush or spray skin with vegetable oil. Place turkey breast in 350°F oven and heat until warm, about 45 minutes to 1 hour 30 minutes. Check temperature with a meat thermometer. The temperature should be 130-140°F. Carve and serve immediately.

Prime Rib | Preheat oven to 325°F

Remove from plastic bag and place beef and juices into roasting pan. Add ¼ cup water to pan and cover with foil. Place in center of preheated oven and cook for 25 minutes. Remove foil and cook for an additional 25-30 minutes until roast reaches 120°F or desired internal temperature of doneness. Let rest for 10 minutes until carving.

Bourbon Pineapple Glazed Ham | Preheat oven to 325°F

Remove ham from packaging. Look for bone guard on cut-side of ham and remove. Place ham in roasting pan cut-side down. Cover entire ham with aluminum foil and bake for 1 hour 20 minutes. Uncover ham. Begin glazing, brushing every 20 minutes. Bake for about an additional 40 minutes or until ham reaches an internal temperature of 120°F. Spoon melted glaze and ham drippings over ham. Transfer to a serving platter.



Holiday Side Dishes: Heating Instructions

Classic Mashed Potatoes

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove lid and cover with aluminum foil. Bake for 40-45 minutes. Let rest for 1 minute. Remove aluminum foil and stir. Season with salt and pepper to taste. CONTAINS: MILK

Sweet Potatoes Gratin

CONVENTIONAL OVEN: Preheat oven to 350°F. Remove lid and cover with aluminum foil. Bake for 35 minutes. Remove aluminum foil and bake for additional 5 minutes. CONTAINS: TREE NUTS (PECAN, COCONUT, CASHEW, WALNUT, ALMOND)

Traditional Cornbread Stuffing

CONVENTIONAL OVEN: Preheat oven to 350°F. Open package of fresh vegetable mirepoix and add to cornbread stuffing. Open broth and pour evenly over stuffing. Mix to coat evenly. Place container on baking sheet and cover with foil. Bake for 25 minutes, remove foil and bake for additional 15 minutes. CONTAINS: MILK, SOY, WHEAT

Green Bean Almondine

MICROWAVE: Remove lid and almond packet. Add 1 tablespoon of water, wrap tightly with plastic wrap. Place container in the center of the microwave away from walls and microwave on high for 7 minutes. Let rest for 1 minute and then remove plastic and top with almonds. Season with salt and pepper to taste. CONTAINS: MILK, TREE NUTS (ALMOND)

Baby Broccoli with Pine Nuts and Herb Butter

MICROWAVE: Remove lid and bag of pine nuts. Cover with 2 wet paper towels. Place container in the center of the microwave away from walls and microwave on high for 7 minutes. Let rest for 1 minute and remove towels. Top with pine nuts. Season with salt and pepper to taste. CONTAINS: MILK, TREE NUTS (PINE NUTS)

NOTE: The power of microwave ovens varies. You may need to adjust cooking time. Refrigerate or discard leftovers immediately.

