

# Reheating Tips



## Roasted Turkey or Turkey Breast\*

1. Remove the turkey from refrigeration and bring it to room temperature, about 1 to 2 hours.
2. Bring Citarella Turkey Gravy to a rapid boil.
3. Pour the hot gravy over carved turkey to warm.
4. If you choose to reheat the turkey in the oven, be careful not to overcook as turkey is very lean.
5. To reheat, lay the turkey on a rack in a pan and add 1-2 cups of Citarella Chicken Stock to the bottom of the pan.
6. Cover the pan with an aluminum foil tent.
7. Heat in a preheated 325-degree oven until the internal temperature of the breast reaches 165 degrees.
8. Remove the tent and heat another 5-10 minutes before removing the turkey from the oven.

## Ham

1. Remove from plastic and place ham, cut-end down on a rack in a roasting pan.
2. Add water to the bottom of the pan and cover tightly with foil.
3. Bake in a preheated 325-degree oven until the internal temperature reaches 135 degrees.
4. Remove foil and apply glaze and increase oven temperature to 400-degrees.
5. Bake for an additional 15 minutes until glaze reaches a rich caramel color.

## Beef Wellington

1. Remove the Beef Wellington from refrigeration and bring it to room temperature, about 1 hour.
2. Brush puff pastry with a beaten egg.
3. Bake in a preheated 350-degree oven approximately 15 to 20 minutes until the pastry is golden brown.

## Steamed Lobster

Serve chilled with melted butter or, for an elegant touch, truffle butter.

## Crab Cakes & Fish Cakes

Warm in a preheated 350-degree oven for 10 to 12 minutes (mini cakes 8 to 10 minutes).

## Gravy, Soups & Stocks

1. Pour into a saucepan and warm over medium heat, until it reaches a rapid boil, stirring occasionally.
2. Citarella gravy will achieve a smooth consistency as it warms.

## Cooked Stuffing

1. Remove from plastic container.
2. Mix equal parts water and Citarella Chicken Stock (no more than a few tablespoons), drizzle over stuffing, and stir.
3. Heat, covered on the stovetop, stirring occasionally, until warm.  
Or, heat the stuffing in a 375-degree oven for 20-30 minutes, removing the cover during the last few minutes of cooking to produce a lightly crunchy texture.

## Fresh Pasta

Boil as follows to desired texture.

Ravioli & Tortellini: 4 to 6 minutes

Cavatelli: 3 to 5 minutes

Rigatoni, Fusilli, Penne, Linguine, Angel Hair, Fettucine,

Gnocchi, Lasagna : 2 to 3 minutes

## Side Dishes

1. Remove from plastic containers and place into oven-safe pans.
2. Cook, covered, for approximately 20 minutes or until hot, in a preheated 375-degree oven.
3. Uncover during the last few minutes of cooking if a lightly crunchy texture is desired.

\* For best results, reheat only the portions you plan to serve and be mindful of time food is left out of refrigeration.