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D E L I V E R Y
THANKSGIVING

Reheat, Prep, & Freeze Guidelines

Remove items from refrigeration 30-45 minutes prior to heating.

Note: Reheating times may vary due to temperature variations of ovens.

**Can be served at room temperature

ENTREES

Herb Roasted Turkey (Deconstructed) GF NF

Preheat the oven to 325°

Breast (white meat)

Heat covered on the middle rack of the oven for approximately 25-35 minutes until heated through.

Turkey Leg/Thigh (dark meat)

Heat covered on the lower rack of the oven for approximately 40-45 minutes until warmed through.

Herb Roasted Turkey Breast GF NF

Preheat the oven to 325°.

Heat covered on the middle rack for approximately 25-35 minutes until heated through.

Stuffed Pork Tenderloin GF NF

**Can be served at room temperature.

Preheat the oven to 325°.

Heat the covered pan on the middle rack of the oven for approximately 10-15 minutes or until heated through.

Heat cherry sauce in a saucepan on medium until bubbling.

Spoon sauce over pork.

Beef Tenderloin GF NF

Preheat the oven to 325°.

4-6 minutes medium-rare, 8-10 minutes for medium, and 10-12 minutes for medium well.

Remove from the oven, Loosely cover with aluminum foil and allow tenderloin to rest for 3-5 minutes. Heat the Port Wine sauce in a small saucepan on low heat for 3-4 minutes. Transfer tenderloin to a cutting board and slice. Arrange sliced tenderloin on a large platter and spoon warm demi sauce on top or serve on the side.

Puff Pastry Vegetable Strudel VEG NF

Preheat the oven to 325°.

Heat covered on the lower rack for approximately 15 minutes.

Uncover and for an additional 10-15 min or until the puff pastry is flaky.

Cool slightly before slicing.

Serve with fava bean puree.

SOUP

Cider Roasted Butternut Squash Soup NF

Heat in a saucepan on low.

Stir occasionally until heated through.

Garnish soup bowls with lardons.

Classic French Onion Soup GF VEG NF

Heat in a saucepan on low.

Stir occasionally until heated through.

Add a crostini to each soup bowl.

Creamy Sugar Pumpkin Soup GF VEG NF

Heat in a saucepan on low.

Stir occasionally until heated through.

Top each bowl with creme fraiche and toasted pepita seeds.

VEGETABLES

Steamed String Beans with Herbed Butter GF VEG NF

Preheat the oven to 325°.

Transfer string beans onto a lined baking tray.

Heat for approximately 5 minutes.

Add herb compound butter to string beans and heat for an additional 4-6 minutes.

Toss until evenly coated.

Steamed String Beans with Beurre Noisette GF VEG (with Hazelnuts)

Preheat the oven to 325°.

Transfer string beans onto a lined baking tray.

Heat for approximately 7-10 minutes.

Sprinkle with toasted hazelnuts before serving.

Roasted Brussels Sprouts GF VEG NF (with Cranberry Brown Butter)

Preheat the oven to 325°.

Transfer Brussels sprouts onto a lined baking tray.

Heat for approximately 8-10 minutes.

Roasted Brussels Sprouts GF DF NF (with Pancetta)

Preheat the oven to 325°.

Transfer Brussels sprouts onto a lined baking tray.

Heat for approximately 5-8 minutes.

Add pancetta evenly on top of brussels sprouts and heat for an additional 5-8 minutes.

VEGETABLES (continued)

Honey Glazed Spiced Heirloom Carrots GF DF VEG NF

Preheat the oven to 325°.

Transfer carrots onto a lined baking tray.

Heat for 5-8 minutes.

Drizzle with spiced honey, toss well, roast for an additional 5-8 minutes.

Maple Cider Roasted Fall Root Vegetables GF VEG NF

Preheat the oven to 325°.

Heat covered on the lower rack of the oven for approximately 10-12 minutes.

Remove the lid, mix, heat for an additional 5-10 minutes.

Roasted Cinnamon-Honey Glazed Yams GF DF VEG NF

Preheat the oven to 325°.

Transfer yams onto a lined baking tray.

Heat for 5-10 minutes.

Drizzle cinnamon honey on sweet potatoes.

Heat uncovered for an additional 5-8 minutes or until yams are glazed and golden in color.

Ginger Roasted Apples & Sweet Potatoes GF VEG NF

**Can be served at room temperature.

Heating Recommendation:

Preheat the oven to 350°.

Heat for approximately 10 minutes.

Buttermilk Mashed Potatoes GF VEG NF

Preheat the oven to 325°.

Heat covered on the middle rack for 15 minutes.

Remove from the oven and stir thoroughly.

Heat covered for an additional 10-15 minutes.

Remove cover and heat for an additional 5 minutes.

VEGAN Mashed Potatoes GF VEGAN NF

Preheat the oven to 325°.

Heat covered on the middle rack for 15 minutes.

Remove from the oven and stir thoroughly.

Heat covered for an additional 10-15 minutes.

Remove cover and heat for an additional 5 minutes.

SIDES

Rich Brioche Stuffing VEG NF

Preheat the oven to 325°.

Heat covered on the middle rack for 15 minutes.

Remove from the oven and stir thoroughly.

Heat covered for an additional 10-15 minutes.

Remove cover and heat for an additional 5 minutes.

Sausage & Sage Cornbread Stuffing NF

Preheat the oven to 325°.

Heat covered on the middle rack for 15 minutes.

Remove from the oven and stir thoroughly.

Heat covered for an additional 10-15 minutes.

Remove cover and heat for an additional 5 minutes.

VEGAN Bread Stuffing VEGAN NF

Preheat the oven to 325°.

Heat covered on the middle rack for 15 minutes.

Remove from the oven and stir thoroughly.

Heat covered for an additional 10-15 minutes.

Remove cover and heat for an additional 5 minutes.

Thyme Corn Pudding VEG NF

Preheat the oven to 325°.

Heat covered on the middle rack for 12 minutes.

Remove from the oven, stir thoroughly.

Heat covered for an additional 10 minutes.

Remove cover and heat for an additional 5 minutes.

Herb & Apple Bread Pudding VEG NF

Preheat the oven to 325°.

Heat covered on the middle rack for approximately 10-12 minutes.

Remove the cover and heat for an additional 5 minutes.

Classic 3 Cheese Mac and Cheese VEG NF

Preheat the oven to 350°.

Heat covered for 20 minutes.

Remove cover, stir, and heat for an additional 15 minutes.

Wheatberry & Acorn Squash Salad VEG

****Can be served at room temperature.**

Kale & Spinach Salad GF VEG

Transfer ingredients to a mixing bowl and add tarragon vinaigrette.

Start with a small amount and adjust to your liking. Portion salad onto plates.

THANKSGIVING NECESSITIES

Traditional Turkey Gravy NF

Place in a saucepan over low heat.
Stir occasionally until heated through.

Gluten-Free Turkey Gravy GF NF

Place in a saucepan over low heat.
Stir occasionally until heated through.

VEGAN Gravy VEGAN NF

Place in a saucepan over low heat.
Stir occasionally until heated through.

Classic Cranberry Sauce GF VEGAN NF

**Can be served at room temperature.

Cranberry Clementine & Date Relish GF VEGAN NF

**Can be served at room temperature.

HORS D'OEUVRES

Mac & Cheese Poppers VEG NF

Preheat the oven to 350°.
Transfer onto a lined baking tray.
Heat for 5 minutes or until slightly crispy.
Serve with buffalo sauce.

Classic Stuffed Mushroom Caps VEG NF

Preheat the oven to 350°.
Transfer onto a lined baking tray.
Heat for 5 minutes.

Applewood Smoked Bacon Wrapped Dates GF NF

Preheat the oven to 350°.
Remove skewers and place on a lined baking tray.
Heat for 10-12 minutes or until crispy.
Cool for 5 minutes and re-skewer.
Drizzle with balsamic glaze and serve.

Freezer/Thawing Instructions

Tightly wrap container with saran wrap and aluminum foil and freeze. When ready to use, remove from the freezer and thaw in the refrigerator overnight. Follow reheating instructions.

Kielbasa in a Blanket NF

Preheat the oven to 350°.

Heat on a lined baking sheet for 5-7 minutes.

Serve with cranberry mustard.

Freezer/Thawing Instructions

Tightly wrap a container with saran wrap and aluminum foil, freeze. When ready to use, remove from the freezer and thaw in the refrigerator overnight. Follow reheating instructions.

Classic Pigs in a Blanket NF

Preheat the oven to 350°.

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Heat on a lined baking sheet for 5-7 minutes.

Serve with honey mustard.

Freezer/Thawing Instructions

Tightly wrap a container with saran wrap and aluminum foil, freeze. When ready to use, remove from the freezer and thaw in the refrigerator overnight. Follow reheating instructions.

Eastern Shore Crab Cakes NF

Preheat the oven to 350°.

Heat uncovered for 5-6 minutes.

Serve with Dijon aioli.

***Can also be served at room temperature!

Freezer/Thawing Instructions

Tightly wrap container of crab cakes with saran wrap and aluminum foil and freeze. When ready to use, remove from the freezer and thaw in the refrigerator overnight. Follow reheating instructions.

SWEET TREATS

Classic Apple Pie VEG NF / Classic Pecan Pie VEG

***Can be served at room temperature

Preheat the oven to 325°.

Place on a baking tray.

Heat uncovered on the middle rack for 6-8 minutes.

Flourless Chocolate Cake Bites GF VEG NF

***Can be served cold or at room temperature.

Freezer/Thawing Instructions

Tightly wrap container of sweet treats with saran wrap and aluminum foil. When ready to use, remove from the freezer and thaw in the refrigerator overnight. Serve cold or at room temperature.