

market hall **FOODS**

Oakland: 5655 College Avenue, (510) 250-6005 • Berkeley: 1786 Fourth Street, (510) 250-6004

Thanksgiving Menu 2023 – Heating Instructions

COOK'S NOTES

- **Most items on our menu are ready to eat at room temperature.** You may also enjoy them heated up, following the oven/stovetop heating instructions for each dish.
- **Alternatively, most items reheat very well in the microwave.** Be sure to stir food halfway through heating.
- **Bring food to room temperature before heating.**
- **Specific heating times will vary** depending on portion size, temperature of food prior to heating, oven type and accuracy of temperature. Please keep these considerations in mind when heating.
- **How to tell if poultry on the bone is warmed through?** Take a small, sharp knife or metal skewer and insert it into the meat along the bone. Let it sit for a few moments, then remove and carefully feel the tip of the implement. If the metal is hot, the meat is ready to serve.

MENU ITEMS

Quiche Lorraine and Caramelized Leek & Winter Squash Quiche

Bring to room temperature. Heat in a 350° oven for 12–15 minutes or until warmed through.

Creamy Butternut Squash & Apple Soup

Warm gently in a covered saucepan.

Roasted Mary's Turkey

Bring to room temperature. Cover with foil and heat in a 350° oven for 15–20 minutes, basting occasionally with a small amount of liquid such as stock or white wine.

Fra' Mani Sweet Apple Ham

Remove ham from plastic, pat dry and place in baking dish. Heat in a 350° oven for 20–30 minutes for 2lb portion, and 35-45 minutes for 4lb portion. Allow to stand for 5 minutes. Serve with maple and crystallized ginger sauce.

Yams & Apples with Cranberries

Cover and heat in a 350° oven for 15–20 minutes. Uncover and heat 5 minutes more.

Brussels Sprouts

Serve at room temperature or warm. To warm, cover and heat in a 350° oven for 15–20 minutes.

Buttery Mashed Potatoes

Cover and heat in a 350° oven for 20-30 minutes or until warmed through.

Green Beans

Cover and heat in a 350° oven for 10–15 minutes, or sauté quickly in a nonstick pan.

Mushroom or Turkey Gravy

Warm in a covered saucepan over low heat, stirring frequently.

Cornbread Stuffing

Sprinkle with stock, if desired, before warming. Cover and heat in a 400° oven for 15–25 minutes. Uncover and heat 10–15 minutes more. **Microwave heating not recommended**

Harvest Grains

Cover and heat in a 350° oven for 15–25 minutes.

Pork Sausage Mix

Sauté, breaking up lumps, until golden brown. Drain on paper towels. Great added to stuffing.

Apple Crumble Pie

Remove from the refrigerator and let sit at room temperature for 30 minutes. To warm, cover with foil and heat in a 325° oven for 10–15 minutes.

Classic Pumpkin Pie

Remove from the refrigerator and let sit at room temperature for 30 minutes.