

market hall **FOODS**

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

Thanksgiving Menu 2021 – 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

STARTERS

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.

MAIN COURSES

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.

SIDES & FIXINGS

Yams & Apples with Cranberries or Sumac Sweet Potatoes

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

Roasted 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.

Blistered 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 with Almonds or Rustic Bread 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**

Pork Sausage Mix with Sage & Thyme

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

DESSERT

Apple Crumble Pie

To warm, cover with foil and heat in a 325° oven for 15–20 minutes.