

# market hall **FOODS**

5655 College Avenue, Oakland (510) 250-6005

## Thanksgiving Menu 2024 — 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

#### **Caramelized Leek & Winter Squash Quiche / Quiche Lorraine**

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 2 lb portion, and 35–45 minutes for 4 lb portion. Allow to stand for 5 minutes. Serve with maple and crystallized ginger sauce.

### **Mushroom / Turkey Gravy**

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

### **Brussels Sprouts with Pecans**

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.

### **Herb & Roasted Garlic Butter Green Beans**

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

### **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.

### **Yams & Apples with Cranberries**

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

### **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.