

Winter Holiday Menu 2013

HEATING INSTRUCTIONS

Raw Whole Turkeys

Go to wholefoodsmarket.com for our complete roast turkey recipe.

Whole Cooked Turkeys

OVEN ONLY: Preheat to 325°F, and heat turkey until the skin is golden and interior reaches a desired temperature (about 160°F when a thermometer is inserted into the thigh). Plan to heat for about 1½ to 2 hours. Let stand at room temperature for 20 minutes before carving.

Raw & Cooked Turkey Breasts

OVEN ONLY: Preheat to 350°F. Place breast in a small roasting pan. Roast, basting occasionally if desired, until a meat thermometer inserted into turkey breast reads 160°F. Let sit at room temperature for 20 minutes before carving.

Chicken

KOSHER VALLEY CHICKEN

For recipes, go to www.wholefoodsmarket.com.

ORGANIC ROTISSERIE CHICKEN

OVEN ONLY: Preheat to 350°F. Place in a covered ovenproof dish and heat for approximately 25 minutes.

Lamb

HERB-CRUSTED RACK OF LAMB

OVEN ONLY: Put the oven rack in middle position and preheat to 400°F. Roast lamb until a thermometer inserted diagonally, 2 inches into center (do not touch bone), registers 130°F for medium-rare, 20 to 25 minutes. Let stand 10 minutes and then cut into chops.

Pork

WELLSHIRE SPIRAL-CUT HAM

• APRICOT BOURBON GLAZED SPIRAL HAM

(In the ham dinner for 8)

OVEN ONLY: Preheat to 325°F. Place ham on a rack in a roasting pan. Add a quarter inch of water to the pan. Cover with foil. Heat 7 to 8 minutes per pound, until internal temperature is 130°F.

NIMAN RANCH APPLEWOOD SMOKED BONELESS HAM

OVEN ONLY: Preheat to 325°F. Place ham and 1 cup of water in the pan. Cover with foil. Heat 10 to 15 minutes per pound, until internal temperature is 135°F.

Beef

BEEF SIRLOIN SPOON ROAST

• BEEF PETITE TOP LOIN ROAST • FLAT-CUT BEEF BRISKET

For recipes, go to www.wholefoodsmarket.com.

RED WINE BRAISED BRISKET

OVEN ONLY: Preheat to 350°F. Place in a covered ovenproof dish and heat for approximately 25 minutes.

OVEN-READY RIB ROAST

(In the dinner for 8)

OVEN ONLY: For best results, remove roast from the fridge 30 minutes before cooking and allow it to come to room temperature. Put the oven rack in the lowest position and preheat to 450°F. Remove the wrapping from the roast. Place the roasting pan on a sheet and put it in the oven. Cook at 450°F for the first 20 minutes, reduce the heat to 325°F and cook for 15 to 18 minutes per pound. Cooking times are approximate. Start checking the roast's temperature when there's 30 minutes left of the earliest estimated cooking time. Insert an instant-read thermometer into the center of the roast, not touching any bone. Remove roast from the oven when desired temperature is reached: 115°F for rare (finish temperature of 120°F to 125°F); 125°F for medium-rare (finish temperature of 130°F to 135°F); 135°F for medium (finish temperature of 140°F to 145°F). Allow to rest 20 to 30 minutes before carving and for the final temperature to be reached.

Vegan Roast

MEAT-FREE GARDEIN® ROAST

OVEN: Preheat to 350°F. Place in a pan and reheat for approximately 15 to 20 minutes. **MICROWAVE:** Place in a microwavable dish and cover with plastic wrap. Heat on 75% power for approximately 3 minutes.



Starters

WILD MUSHROOM STRUDEL

OVEN: Preheat to 350°F. Place on a baking sheet and heat for approximately 15 minutes or until heated through.

MICROWAVE: Place in a microwavable dish covered with plastic wrap. Heat on 75% power for approximately 1 minute.

BRIE EN CROÛTE STUFFED WITH FALL FRUIT COMPOTE

OVEN ONLY: Preheat to 375°F. Remove Brie from the packaging and place on a sheet pan lined with parchment paper or foil. If using foil, brush with oil or butter. For shiny golden color, brush pastry portion only with egg wash (1 egg lightly beaten with 2 tablespoons of water). Bake for 40 to 45 minutes until pastry is golden and firm. Allow to cool until warm, about 20 minutes before slicing.

PORTOBELLO STUFFED WITH CRABMEAT

OVEN ONLY: Preheat to 375°F. Place portobellos on a lightly oiled baking sheet leaving at least one inch space around each. Bake 15 to 18 minutes, uncovered, until mushrooms are soft. Serve hot.

JUMBO LUMP CRAB CAKE

OVEN ONLY: Preheat to 375°F and bake for 20 minutes or pan-sear until golden brown.

Soups, Chowder & Gravies

ITALIAN WEDDING SOUP

- CREAMY MUSHROOM •
- MATZOH BALL SOUP •
- RICH TURKEY GRAVY • VEGAN WILD MUSHROOM GRAVY
- CHICKEN STOCK

STOVETOP: Transfer to a saucepan over medium heat. Bring to simmer, stirring frequently. **MICROWAVE:** Place in a microwavable dish and cover loosely with plastic wrap. Heat on 75% power, stirring every 60 seconds.

Vegetable Sides

- CREAMED SPINACH WITH ROASTED GARLIC • ROASTED BRUSSELS SPROUTS • GREEN BEANS WITH ALMONDS • GARLICKY GREENS • ROASTED BUTTERNUT SQUASH WITH DRIED CRANBERRIES
- AROMATIC BUTTERNUT SQUASH • SWEET POTATO KALE
- BUTTERNUT SQUASH PURÉE

OVEN: Preheat to 350°F. Place in a covered ovenproof dish and heat for approximately 20 minutes, stirring occasionally.

MICROWAVE: Place in a microwavable dish and cover with plastic wrap. Heat on 75% power for 2 to 3 minutes, stirring occasionally.

LATKES

OVEN: Preheat to 350°F. Place on a sheet pan and heat approximately 12 minutes, until warm. **STOVETOP:** Coat a skillet with cooking spray. Over medium-high heat, warm, flipping halfway through, until latkes are crisp on the outside and warm in the center, about 3 minutes.

TZIMMES

OVEN ONLY: Preheat to 350°F. Place in a covered ovenproof dish and heat for approximately 15 to 20 minutes, stirring occasionally.

ROASTED CORN PUDDING

OVEN: To retain moisture, it's best to microwave this dish. If you don't have a microwave, preheat the oven to 350°F. Place on a cookie sheet and brush the top with melted butter or olive oil. Heat for 20 minutes.

MICROWAVE: Place on a sheet pan and heat on high for 3 to 4 minutes. Let stand 1 minute. Handle carefully as the contents may be VERY HOT. Cooking times may vary with the oven.

Stuffings & Potatoes

- CLASSIC MASHED POTATOES
- MAPLE BOURBON SWEET POTATOES • TRADITIONAL NEW ENGLAND STUFFING • CORNBREAD STUFFING WITH SAUSAGE AND SPINACH

OVEN: Preheat to 350°F. Place in a covered ovenproof dish and heat for approximately 20 minutes, until warm.

MICROWAVE: Puncture the film, heat on high for 2 to 3 minutes. Let stand 1 minute. Handle carefully as contents may be VERY Hot. Cooking times may vary with the oven.

Baked Goods

- PARKER HOUSE ROLLS IN WHITE OR WHEAT • PUMPKIN TEA BREAD • CRANBERRY ORANGE TEA BREAD • CORNBREAD

OVEN ONLY: Preheat to 350°F. Remove any plastic packaging. Place on a baking sheet and heat for 5 to 10 minutes or until warm.

All Pies

(except pumpkin pie, which should not be heated)

OVEN ONLY: Preheat to 350°F. Place on a baking sheet and heat for 20 to 25 minutes, until warm.