EATZI'S THANKSGIVING MENU

HEATING GUIDELINES

HEATING AND SERVING YOUR THANKSGIVING MEAL IS EATZI'S!

FOLLOW THESE STEPS TO ENSURE ALL DISHES ARE READY TO SERVE AT THE SAME TIME.

NOTE: OVEN TEMPERATURES MAY VARY, SO PLEASE USE THESE INSTRUCTIONS AS A GENERAL GUIDE.

Preheat oven to 350°F. Begin with the dish that requires the longest heating time and add each additional dish based on its specific time. For example, if you're planning to serve dinner at 5 p.m., place the Butter Whipped Potatoes and Turkey in the oven at 4-4:10 p.m., and add the Brussels Sprouts at 4:15-4:20 p.m. While the food heats, prep your serving area by laying out bowls and platters. Start with dense foods like mashed potatoes and stuffing, as they retain heat longer. Save the turkey, other entrees, and vegetables for plating last. When your oven is empty, warm the rolls while you transfer the rest of the food to serving dishes.

IMPORTANT NOTES:

- **REMOVE PLASTIC LIDS:** Most items come with a clear plastic lid. Always remove it before heating. If heating "covered," use aluminum foil.
- **ROTATE ITEMS:** As you add new dishes, shift existing ones to the front of the oven and place new additions at the back.
- **AVOID STACKING:** If you must stack items, rotate them throughout the heating process so they don't stay on top for the entire time.
- **KEEP THE OVEN DOOR CLOSED:** This helps maintain the oven temperature for even heating.

DISH	HEATING TIME	INSTRUCTIONS
APPETIZERS	**HEATING TIME AT 350°**	
Fig and Almond Baked Brie	**15 MINUTES**	Remove the plastic lid and cover with foil. Place on the middle rack for 10 minutes, then remove the foil and continue heating for an additional 5 minutes.
Spinach and Crab Dip		
ENTREES		
Rosewood Ranch Smoked Wagyu Prime Rib Roast	**1-1.5 HOURS AT 300°**	Preheat oven to 300°F. Place the roast in a pan, add 1 cup of water, and cover with aluminum foil. Heat until the roast reaches the desired doneness, about 1-2 hours, monitoring with a meat thermometer. Let the roast rest for at least 10 minutes before slicing.
Orange Bourbon Vanilla Glazed Ham	**1 HOUR**	Remove the plastic lid, add 1/2 cup of water, and cover with foil. Heat for 45 minutes with the foil on. Then, uncover and continue heating for an additional 15 minutes, or until the ham is hot. Pour juices over the ham after plating.
Cranberry Chipotle Glazed Turkey Breast	**50-60 MINUTES**	Remove the plastic lid, add 1/2 cup of water, and cover with foil. Heat for 40 minutes with the foil on. Then, uncover and continue heating for an additional 10-20 minutes, or until the turkey is hot. Pour juices over the turkey after plating.
Oven Roasted Turkey Breast		
Bacon Ancho Chile Glazed Turkey Leg	**30 MINUTES**	Remove the plastic lid, add 1/2 cup of water, and cover with foil. Heat for 20 minutes with the foil on. Then, uncover and continue heating for an additional 10 minutes, or until the turkey leg is hot. Pour juices over the turkey leg after plating.

DISH	HEATING TIME AT 350°	INSTRUCTIONS
SIDES		
Honey Molasses Butternut Squash	**35 MINUTES**	Remove the plastic lid and cover with foil. Place on the middle rack and heat for 25 minutes. Then, remove the foil and continue heating for an additional 10 minutes.
Creamy Corn with Bacon		
Roasted Brussels Sprouts	**30 - 35 MINUTES**	Remove the plastic lid and cover with foil. Place on the center rack to heat.
Green Bean Casserole	**25 - 30 MINUTES**	
Sautéed Mushrooms with Pearl Onions	**20 - 25 MINUTES**	
Macaroni & Cheese	**40 - 45 MINUTES**	Remove the plastic lid and cover with foil. Place on the middle rack and heat for 30 minutes. Then, remove the foil and continue heating for an additional 15 minutes. Stir before transferring to a serving dish.
Smashed Sweet Potatoes	**45 - 50 MINUTES**	Remove the plastic lid and cover with foil. Place on the bottom rack to heat. Stir before transferring to a serving dish.
Butter Whipped Potatoes		
STUFFING & SAUCES		
Cornbread Stuffing	**45 - 50 MINUTES**	Heat uncovered on the middle or top oven rack
Sausage Stuffing		
Black Pepper & Sage Gravy	**10 MINUTES ON STOVETOP**	Pour the gravy into a saucepan and heat on the stovetop over medium-low heat, stirring frequently. DO NOT BOIL.
Cranberry Sauce	**TYPICALLY SERVED CHILLED; MAY ALSO BE SERVED WARM**	Loosen the lid and microwave on high for 1 minute and 15 seconds to serve warm
BREADS		
Pull Apart Rolls (White or Wheat)	**5 - 10 MINUTES**	Remove the plastic wrap and wrap the rolls in foil. Place on the center rack and heat for 5 to 10 minutes after dinner items are removed from the oven.
Garlic & Herb Rolls		
Cornbread	**ROOM TEMPERATURE; OR WARMED**	Remove the plastic lid and cover the cornbread with foil. Place on the center rack and heat for 10 minutes after dinner items are removed from the oven.
Jalapeño Cornbread		
SWEETS		
Assorted Pies	**WARMED**	Cover the top with foil and heat the pie for 20 minutes. Then, remove the foil and continue heating for an additional 5 minutes.
Pumpkin Cheesecake	**TYPICALLY SERVED CHILLED**	Remove from the refrigerator shortly before serving