



Olives Thanksgiving Menu Re-Heating Instructions

It is easy to heat and serve your Thanksgiving Meal from Olives. Just follow these heating instructions so all your dishes arrive to the table at the same time.

Note - oven temperatures vary so use these instructions as a guide for cooking in your own oven.

FOR THE THANKSGIVING DINNER FOR 8

For the whole turkey, preheat the oven to 350° F.
It will take approximately 1-1¼ hours to cook the turkey.

FOR THE THANKSGIVING DINNER FOR 4

For the Turkey Breast, preheat the oven to 350° F.
It will take approximately 25-30 minutes to heat the turkey breast.

- Place the turkey in the oven first.
- Then, add each dish to the oven according to the length of time it takes to heat.
 - ⇒ For example, the next dish you would put in the oven would be the mashed potatoes. Add them when you have 35 minutes left for the turkey to be finished. Then put the stuffing in next, followed by the vegetables. *Refer to the chart on page 2 for heating times.*
- Heat gravy in a sauce pan on the stove top over medium heat.
- Lay out your serving dishes.
 - ⇒ If you have a warming drawer place serving dishes in the warming drawer for 5-10 minutes before placing hot food in them - this helps keep food hot.
 - ⇒ Dense foods will hold their heat longer (mashed potatoes, stuffing, etc.). Once food has been placed in a serving dish, “plate” those items first.
 - ⇒ Save plating the turkey and vegetables until last.
- If you are serving rolls, heat them after you have emptied the oven and while you are transferring food to the serving dishes.

Notes:

- Most items CANNOT be heated in the original container - please transfer these to oven safe dishes.
- As you add items to the oven, rotate items by shifting items currently in the oven to the front and new items to the back of the oven.
- Avoid stacking items if at all possible.
- Keep the oven door closed to maintain temperature.

OLIVES will be closed on Thanksgiving Day!

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HEATING CHART

DISH	HEATING TIME	TEMPERATURE	DIRECTIONS
Diestel Whole Turkey (10-12 lbs)	1-1¼ hours For each additional pound, add approximately 15 minutes.	350° F <i>Refer to the label on the back of the turkey for more direction.</i>	<ul style="list-style-type: none"> Place the foil pan, covered, on the bottom rack of the oven. <i>Optional - Season with salt and pepper. Add 1-2 cups of turkey stock to the bottom of the pan, along with chunks of carrots, onions & celery.</i> Roast for 1 hour, then remove cover. Continue cooking until you reach an internal temperature of 170° F.
Diestel Turkey Breast (approx. 3 lbs)	25-30 minutes	350° F <i>Refer to the label on the back of the turkey for more direction.</i>	<ul style="list-style-type: none"> Add a little bit of water or turkey stock to the bottom of the pan before placing in the oven. Place the foil pan, covered, on the bottom rack of the oven. Roast for 20 minutes, then remove cover.
Mashed Potatoes	35 minutes	350° F	<ul style="list-style-type: none"> Heat covered on the bottom rack of the oven. Stir before placing in serving dish. <i>Alternative - Place in a sauce pan & heat on the stovetop over medium heat.</i>
Traditional Stuffing	35 minutes	350° F	<ul style="list-style-type: none"> Heat uncovered on the top rack of the oven.
Butternut Squash with Caramelized Onions	25 minutes	350° F	<ul style="list-style-type: none"> Heat uncovered on the middle rack of the oven.
Green Beans with Hazelnuts	10-12 minutes	350° F	<ul style="list-style-type: none"> Heat covered on the center rack of the oven. <i>Alternative - Place in a non-stick frying pan over medium heat for 5-7 minutes.</i>
Whipped Yams	10 minutes	Heat on stovetop Medium-low heat	<ul style="list-style-type: none"> Place in a pot. Heat on stovetop & stir until hot. <i>Alternative - Place in a microwaveable dish & microwave on medium high for 3 minutes. Stir & continue heating until hot.</i>
Turkey Gravy / Cream Corn / Cream Spinach	10 minutes	Heat on stovetop Medium-low heat	<ul style="list-style-type: none"> Place items in saucepans and heat on stovetop. Stir frequently. Do NOT boil.
Dinner Rolls	12-15 minutes	350° F	<ul style="list-style-type: none"> Wrap rolls in aluminum foil for heating. Heat on center rack after removing all items from the oven.
Roasted Root Vegetables	15-20 minutes	350° F	<ul style="list-style-type: none"> Heat uncovered on a sheet pan or Pyrex dish in the middle of the oven
Old Fashion Apple Pie	8-10 minutes just warmed	325° F	<ul style="list-style-type: none"> Place on center rack in the oven. Heat just enough to warm.

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