MOLLIE STONE'S MARKETS

REHEATING INSTRUCTIONS

All of our items are sold chilled and some must be reheated prior to serving. Allow up to 2 hours for mains, 30 minutes for sides. Oven temperatures vary, these are our best estimates on re-heating times. Enjoy!

ENTRÉES

OVEN ROASTED HOLIDAY TURKEY FULLY COOKED 6.5 - 8 LB

OVEN ROASTED HOLIDAY TURKEY FULLY COOKED 12 - 14 LB

MARY'S OVEN ROASTED HOLIDAY TURKEY BREAST BONE-IN FULLY COOKED 3-5LB

MARY'S ORGANIC SLICED TURKEY BREAST FULLY COOKED 2.5LB

Oven: Preheat to 350°F.

Remove packaging (for bone-in turkeys that have a leg band the leg band can be left in place during heating). Place turkey in roasting pan and add 1 cup of water to bottom of pan. Cover turkey loosely with foil. Remove foil from top of turkey last 15 minutes to brown. Let turkey rest for 10 minutes before carving. To reheat turkey to an internal temperature of 140°F, use the following chart:

Approximate Cooking Times:
- 12-14 lbs – 2 - 2 hours and 30 minutes
- 6.5-8lbs – 1 hour and 30 minutes - 2 hours
- Breast Bone-in 3-5 lbs – 1 hour
- Organic Sliced Turkey Breast 2.5 lbs – 30 minutes

MOLLIE'S GLAZED BONE-IN SPIRAL HAM 8LBS

MOLLIE'S GLAZED SPIRAL HAM 2.5LBS

BEEF BRISKET

FLAME ROASTED CUT UP ROTISSERIE CHICKEN

Oven: Preheat to 350°F.

Remove the entrée from the refrigerator and allow it to sit out and come back to room temperature for about 30 minutes. Place the entrée in a pan or baking dish and add ½ cup of water to the bottom of the pan. Cover with foil and place in the oven for the time specified below or until heated through.

Approximate Cooking Times:
- Bone-in Spiral Ham 8lbs – 1 hour and 30 minutes
- Spiral Ham 2.5lbs – 30 minutes
- Beef Brisket – 30-40 minutes
- Flame Roasted Cut Up Rotisserie Chicken – 20-30 minutes + 10 more minutes with the foil removed.

MOLLIE'S FAMOUS TRI-TIP

Oven: Preheat to 350°F.

Remove tri-tip(s) from the refrigerator and allow it to sit out and come back to room temperature for about 30 minutes. Wrap each tri-tip in foil, adding 2 tbsp. of water to each tri-tip. Be sure the foil is wrapped tight. Place the tri-tip(s) in a roasting pan or on a sheet pan and heat for approximately 30–45 minutes or until heated through. Slice and enjoy.

CEDAR PLANK SALMON BOARD

Oven: Preheat to 350°F.

Gently remove salmon from foil pan and place on a parchment lined sheet pan. Add a bit of water to the pan. Loosely cover with foil and reheat for approximately 15 minutes or until heated through.

ENTRÉES

VEGAN WELLINGTON	**Oven:** Preheat to 350°F. Remove plastic lid. Cover loosely with foil. Bake for 15 minutes. Then remove foil and heat for approximately 5 more minutes to allow the dough to crisp up.
USDA CHOICE PRIME RIB ROAST (DECEMBER ONLY)	**Oven:** Preheat to 350°F. Let prime rib(s) rest at room temperature for 30 minutes. Remove prime rib(s) from packaging and place into a baking pan. Cooking time is approximately 30-40 minutes depending on desired degree of doneness and color. Remove prime rib(s) from oven and rub garlic and rosemary seasoning over the top of the prime rib(s). Return to the oven and heat for 5 minutes. Check in the center of the prime rib(s) with a meat thermometer to check for desired degree of doneness. • Rare: 100–110°F • Medium: 110–120°F • Well: 120 +°F Remove and let rest for 5 minutes before carving. Serve with Horseradish Cream Sauce and Beef Au Jus.
FORAGER'S PIE WITH CHAMP POTATOES	**Oven:** Preheat to 350°F. Tent Lid. Place tray on baking sheet. Heat for approximately 45 minutes or until internal temperature reaches 165ºF. Remove lid and allow to sit for 5 minutes prior to serving.
FAMILY LASAGNA RUSTICA BOLOGNESE **FAMILY ARTICHOKE PESTO ROASTED TOMATO LASAGNA** **FAMILY LASAGNA RUSTICA ITALIAN SAUSAGE** **FAMILY LASAGNA RUSTICA CHICKEN FLORENTINE** **FAMILY LASAGNA RUSTICA 3 CHEESE**	**Oven:** Preheat to 350°F. Remove plastic lid. Cover loosely with foil. Place on oven safe baking sheet. Bake for 40-45 minutes or until heated through.

DINNERS FOR 2

TURKEY DINNER FOR 2 **HAM DINNER FOR 2** **GRILLED SALMON DINNER FOR 2** **MOLLIE'S FAMOUS GRILLED TRI-TIP DINNER FOR 2** **BEEF BRISKET DINNER FOR 2** **PRIME RIB DINNER FOR 2** **PORK LOIN DINNER FOR 2** **VEGAN WELLINGTON DINNER FOR 2**	**Oven:** Preheat to 350°F. Remove packaging and place in oven-safe pan or dish. Cover loosely with foil and place in oven. Heat for 15-25 minutes

HORS D'OEUVRES

MOZZARELLA ARANCINI & MARINARA BY THE DOZEN **COCKTAIL CRAB CAKES BY THE DOZEN** **CRISPY VEGGIE BASKET WITH LEMON AIOLI BY THE DOZEN** **BEEF EMPANADA WITH CHIMICHURRI BY THE DOZEN** **VEGETABLE SPRING ROLLS & SWEET CHILI SAUCE BY THE DOZEN** **PORK POTSTICKERS & SWEET CHILI SAUCE BY THE DOZEN** **SHRIMP TEMPURA & SWEET CHILI SAUCE BY THE DOZEN** **MINI SPANAKOPITA WITH TZATZIKI BY THE DOZEN**	**Oven:** Preheat your oven to 375°F. Transfer the appetizers to parchment lined baking sheet. Bake for 8-12 minutes or until heated through.
MINI BEEF WELLINGTONS BY THE DOZEN **PIGS IN A BLANKET WITH DELI MUSTARD BY THE DOZEN** **STUFFED MUSHROOMS WITH MEAT & ASIAGO BY THE DOZEN**	**Oven:** Preheat your oven to 350°F. Transfer the appetizers to parchment lined baking sheet. Cover loosely with foil and bake for 8-12 minutes or until heated through.
LOLLIPOP CHICKEN BY THE DOZEN	**Oven:** Preheat your oven to 375°F. Place chicken on a wire rack if you have one (to keep them off the tray) and heat them for approximately 10 to 15 minutes.

HORS D'OEUVRES

CALIFORNIA CHEESE BOARD

NICASIO VALLEY CHEESE BOARD

POINT REYES FARMSTEAD CHEESE CO. BOARD

CHEESE & CHOCOLATE BOARD

TUNA POKÉ BOARD

GRILLED CHICKEN CANAPE BOARD

HEIRLOOM TOMATO CAPRESE BOARD

ARTISAN CHEESE & CHARCUTERIE BOARD, SM OR L

RETRO CHEESE BOARD, SM OR L

ANTIPASTI PLATTER

CAVIAR DEVILED EGGS BY THE DOZEN

DEVILED EGGS BY THE DOZEN

ANTIPASTI SKEWER BY THE DOZEN

OLIVE TAPENADE AND BRUSCHETTA BOARD

FOCACCIA DIPPING BOARD WITH OLIVES

DIPPING BOARD

MOLLIE'S FAMOUS GRILLED TRI-TIP CANAPÉ BOARD

PRAWN PLATTER

SPINACH DIP IN BREAD BOWL

CRUDITES VEGETABLE PLATTER, SM OR L

MEDITERRANEAN BOARD, SM OR L

These items do not require any reheating.

POTATOES, SQUASH & SOUP

MATZO BALL SOUP	**Stove Top:** Add Soup to a pot and heat on medium stirring occasionally until the soup comes to a simmer.
MASHED POTATOES	**Oven:** Preheat to 350°F. Put mashed potatoes in a buttered oven-safe dish, cover with foil. Bake at 350°F for 30 minutes or until heated through. For a creamier texture, leave 4 tablespoons of butter or cream at room temperature for 30 minutes. When potatoes are done, stir in the butter or cream.
SCALLOPED POTATOES	**Oven:** Preheat to 350°F. Remove the plastic lid and cover loosely with foil. Place in oven for 30 minutes. Remove foil and bake for another 10 minutes to brown the top of the potatoes.
ROASTED POTATOES	**Oven:** Preheat to 350°F. Place potatoes on a sheet pan and heat for approximately 10 minutes.
MAPLE ORANGE GLAZED YAMS WITH CRANBERRIES	**Oven:** Preheat to 350°F. Put yams in a buttered oven-safe dish and cover with foil. Bake for approximately 30 minutes or until heated through.
ORGANIC ROASTED BUTTERNUT SQUASH WITH CRANBERRIES & PECANS	**Oven:** Preheat to 350°F. Put squash in a buttered oven-safe dish and cover with foil. Bake at 350°F for approximately 20 minutes or until heated through. Also enjoy chilled or at room temperature.
POTATO LATKES	**Oven:** Preheat to 450°F. Place potato pancakes on a sheet pan and bake for 8 minutes. Flip them over and bake for another 4 minutes. Serve with apple sauce, sour cream, and chives.

VEGETABLES

ROASTED RAINBOW CARROTS WITH THYME **GRILLED ASPARAGUS WITH LEMON & HERBS**	**Oven:** Preheat to 350°F. Place vegetables on a sheet pan and heat accordingly. Also enjoy these vegetables chilled or at room temperature. **Approximate Cooking Times:** • Roasted Rainbow Carrots with Thyme – 5 minutes • Grilled Asparagus with Lemon & Herbs – 10 minutes
BUTTERMILK & THYME ROASTED ROOT VEGETABLES	**Oven:** Preheat to 450°F. Place on a sheet pan and roast for 5 minutes.
HARICOT VERT-GREEN BEANS	**Stove Top:** Place green beans in a large skillet on medium heat, sauté until heated through. Season with salt and pepper.
ORGANIC CREAMED CORN **CREAMED SPINACH**	**Oven:** Preheat to 350°F. Put creamed corn or spinach in a buttered oven-safe dish, cover with foil. Bake at 350°F for approximately 20 minutes, stirring occasionally, or until heated through.
ROASTED BRUSSELS SPROUTS **ORGANIC MINTED CARROTS**	**Oven:** Preheat to 350°F. Place vegetables on a sheet pan and heat accordingly. **Approximate Cooking Times:** • Roasted Brussels Sprouts – 10-12 minutes • Organic Minted Carrots – 15 minutes
CHILE GARLIC BROCCOLINI	**Stove Top:** Add 2 Tbsp of water to a medium skillet over medium-high heat. Add broccolini, cover and steam for 2-4 minutes or until heated through. **Microwave:** Remove plastic lid. Cover with damp paper towel. Reheat on high for 1-3 minutes or until heated through.
CARROT SOUFFLÉ **ORGANIC MARINATED BEETS** **ORGANIC ARUGULA & CITRUS SALAD WITH FETA CHEESE** **POMEGRANATE & ROASTED PECAN SALAD** **ORGANIC SPRING MIX WITH ROASTED BEETS AND FETA CHEESE**	**These items do not require any reheating.**

STUFFING & SAUCES

TRADITIONAL BREAD STUFFING **STUFFING MADE WITH GLUTEN-FREE BREAD** **CORNBREAD STUFFING**	**Oven:** Preheat to 350°F. Put stuffing in a buttered oven-safe dish, cover with foil. Bake for 30 minutes or until heated through. Optional: For a texture that is moister, you can mix in a ¼ cup of chicken stock before baking.
RICH PAN GRAVY **VEGAN MUSHROOM GRAVY** **BEEF AU JUS**	**Stove Top:** Place sauce or gravy in a saucepan on low heat, stirring occasionally, until hot.
NEW ENGLAND CRANBERRY SAUCE **LEMON AIOLI** **HORSERADISH CREAM** **SOUR CREAM** **APPLE SAUCE**	**These items do not require any reheating.**

DESSERTS & BREAD

MOLLIE'S RUSTIC APPLE PIE **MOLLIE'S RUSTIC CHERRY PIE** **UPPER CRUST APPLE PIE** **UPPER CRUST GLUTEN-FREE APPLE PIE** **RUSTIC DINNER ROLLS** **ORGANIC RUSTIC PEASANT BREAD** **BRAIDED CHALLAH**	**Optional:** After the meal is reheated and oven is off, use the residual heat to warm the bread or pie. Place bread on a sheet pan and put in the oven for approximately 10 minutes.
SWEET KUGEL	**Oven:** Preheat to 350°F. Bake in the oven for approximately 20 minutes.

DESSERTS & BREAD

MOLLIE'S HARVEST PUMPKIN PIE

MOLLIE'S HARVEST PECAN PIE

VEGAN PUMPKIN PIE

UPPER CRUST PECAN PIE

UPPER CRUST PUMPKIN PIE

UPPER CRUST GLUTEN-FREE PUMPKIN PIE

MOLLIE'S FRESH FRUIT TART

NEW YORK CHEESECAKE

ZANZE'S CHEESECAKE

HOLIDAY COOKIE PLATTER

CHOCOLATE HANUKKAH CELEBRATION CAKE (DECEMBER ONLY)

YULE LOG (DECEMBER ONLY)

YULE LOG STUMP CAKE (DECEMBER ONLY)

CHOCOLATE PEPPERMINT BARK CAKE (DECEMBER ONLY)

These items do not require any reheating.