

📍 2317 First Ave. NYC 10035

### Welcome to the wonderful world of Evelyn's Kitchen!

On behalf of Team EK, thank you for spending Thanksgiving with us!

# REHEATING INSTRUCTIONS

## Sage Roasted Turkey Breast

- Preheat Oven to 325°
- Bring Turkey to Room Temp (don't reheat from fridge)
- Remove Lid
- Add 1/2 Cup to 1 Cup Turkey/Chicken Broth or Stock to Pan (if you don't have either, add 1/2 cup water)
- Put lid back on (must be reheated with lid on)
- Heat for 10 to 15 minutes.
- Check Turkey to see if desired temp
- If not return to oven for 5 minute intervals.
- Do not overheat or breast will dry out.

## Mashed Red Skin Potatoes

- Bring Mashed Potatoes to Room Temperature
- Remove Lid
- Make six cavities with gloved finger or spoon in two rows down the middle of pan
- Spoon a little butter in each cavity
- Put lid back on (must be reheated with lid on)
- Heat in 325° oven for about 10 to 15 minutes. Remove, check temperature, keep heating if needed. Can be left to keep warm in 300° oven for up to 30 minutes.

## Five-Spice Sweet Potatoes

- Bring Sweet Potatoes to room temperature
- Remove Lid
- Heat in 375° oven for 10 to 15 minutes until marshmallows melt and bubble. Can be left to warm in 300° oven for up to 30 minutes.

## Boneless Beef Short Ribs with Sweet & Spicy BBQ Sauce

- Bring Ribs to Room Temp
- Keep Lid On
- Heat in 325° oven for 15 minutes
- Toss Gently (meat is tender)
- Can be kept warm in 300° oven for up to 30 minutes.
- Can be microwaved on dinner reheat for 1 cycle for individual plates.

## Coconut Rice

- Bring Rice to Room Temperature
- Remove Lid
- Add 1 Cup Unsweetened Coconut Milk or 1/2 Cup all over the top of rice
- Put Lid Back On
- Heat in 325° oven for 15 minutes. Remove, check temperature, keep heating if needed. Can be left to keep warm in 300° oven for up to 30 minutes.

## Ridiculously Cheesy Mac & Cheese

- Bring Mac & Cheese to Room Temperature
- Keep Lid on
- Heat in 325° oven for 10 to 15 minutes.
- Check to see if warm enough. Keep heating in 10 minute intervals until hot. Can be left to warm in 300° oven for up to 30 minutes.

## Questions?

If you have any questions or need additional information:

Feel free to email us at  
[goodies@evelynskitchen.com](mailto:goodies@evelynskitchen.com).

To reach us by phone call the  
kitchen at **646.476.7906**.

For more information on Evelyn's Kitchen,  
check out our website: [evelynskitchen.com](http://evelynskitchen.com)

# REHEATING INSTRUCTIONS

(Continued)

## Ms. Jackson's Spicy Greens

- Bring Greens to Room Temperature
- Keep Lid On
- Heat in 325° oven for 10 to 15 minutes
- Remove and toss. Can be left to warm in 300° oven with lid on for up to 30 minutes.

## Garlic Green Beans

- Bring Green Beans to Room Temperature
- Remove Lid
- Heat in 375° oven for 5 minutes.
- Remove and toss gently
- Return to oven for 5 more minutes if needed
- Make sure to keep an eye on these as they will lose their brightness the more you cook

## Cornbread Stuffing w/Chicken Apple Sausage

- Bring Stuffing to Room Temperature
- Remove lid
- Add 1/2 to 1 cup chicken stock or chicken broth to the cornbread to moisten
- Put Lid Back on
- Heat in 325° oven for 10 to 15 minutes
- Remove, check temperature, and keep heating if needed. Can be left to keep warm in 300° oven for up to 30 minutes

## Jalapeño Cornbread Muffins

- Remove lid
- Brush lightly with melted butter
- Warm in 300° oven for 10 minutes

## Sage Turkey Gravy (2 Quarts)

- Reheat on stove in small saucepan
- Bring to low boil then turn heat off and put lid on pan until service.
- Add turkey stock from reheated whole turkey if you want to loosen slightly.

## Desserts

- Dig in & Enjoy!

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