

# Reheating Instructions

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## Roasted Beef Tenderloin

Place sliced tenderloin on a wire rack set in a rimmed baking sheet and warm them on the middle rack of a 250°F oven (roughly 12 minutes for 1/2 to 3/4-inch thick steak slices) until warm. Then, pat the steaks dry with a paper towel and heat 1 tablespoon of vegetable oil in a 12-inch skillet over high heat until smoking. Sear the steaks on both sides until crisp, 45-60 seconds per side.

## DLM Whole Turkey (fully cooked)

Preheat oven to 325°F. Place turkey in a roasting pan and add 1 cup of water or DLM Premium Turkey Broth to the bottom; cover loosely with foil. Reheat the fully cooked turkey until hot and the temperature in the thickest part of the breast reaches 135°F. Allow 1½-2 hours for the whole turkey to heat. Remove foil for the last 15 minutes and baste the turkey with the juices from the pan. Remove turkey from oven and let sit for 20 minutes before carving. This helps the turkey maintain its juices. *Because our turkeys are grown and not manufactured, the sizes and weights may vary. Cooking times are approximate.*

## DLM Bone-In Turkey Breast (fully cooked)

Follow instructions as above, but reduce cooking time to 1-1½ hours.

## Sliced Turkey Breast (fully cooked)

**Oven:** Preheat oven to 350°F. Place sliced turkey evenly in a shallow pan and add 8 oz DLM Premium Turkey Broth or chicken stock. Loosely cover with foil and bake for 15 minutes or until hot. Remember that turkey is fully cooked so do not overheat.

**Stovetop:** Place sliced turkey in a large, shallow saute pan. Add 8 oz DLM Premium Turkey Broth or chicken stock over turkey slices. Bring to a simmer over low heat and cook until slices are hot, about 5-8 minutes. Remember that turkey is fully cooked so do not overheat.

## Old-Fashioned Cornbread Dressing

Preheat oven to 350°F. Bake in oven-safe dish/pan loosely covered for 20-25 minutes or until hot.

**Microwave:** Keep covered; heat in microwave-safe container on medium power for 3-5 minutes or until hot.

## Mashed Potatoes / Orange-Glazed Carrots / Green Beans Amandine

Keep covered; heat in microwave-safe container on medium power until heated through, about 3-5 minutes. Stir halfway through to ensure even heating.

## Turkey Gravy

**Stovetop:** Pour gravy in a saucepan and bring to a gentle bubble over moderate heat, stirring occasionally.

**Microwave:** Keep covered; heat in microwave-safe container on medium power for 3-5 minutes or until hot.

## Sweet Potato Casserole / Cauliflower Suisse Au Gratin Potatoes / Encrusted Macaroni & Cheese

Preheat oven to 350°F. Bake in oven-safe dish/pan loosely covered for 20-30 minutes or until hot. Remove foil halfway through for more browning on top.

*Our hot prepared dishes are cooked to a safe internal temperature of 165°F. Hot or cold products have been prepared for immediate consumption or immediate refrigeration. Do not let hot products sit at room temperature.*

**Microwaves and ovens may vary.** Be sure to use a food thermometer to ensure each dish reaches the proper internal temperature before serving.

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