Uncle Giuseppe's MARKETPLACE

THANKSGIVING HEATING INSTRUCTIONS

Important: Chicken stock is not included.

General heating guidance: Preheat oven to 350°F unless otherwise directed.

Heat items to an internal temperature of 165°F throughout.

APPETIZERS

Hot Antipasto - 25–30 min, uncovered. Arrange evenly and check the centers of the largest stuffed pieces.

Stuffed Mushrooms - 20–25 min, uncovered. Arrange in a single layer and check the center of the stuffing.

Spinach & Artichoke Dip - Place uncovered into 350 degree oven for 15-20 minutes or until internal temperature reaches 165 degrees.

Traditional Rice Balls - 30–40 min, uncovered, in a single layer. Check the center of the largest rice ball.

Sicilian Rice Balls - Place uncovered into 350 degree oven for 30-40 minutes.

Potato Croquettes - 25–30 min, uncovered. Arrange in a single layer on an oven-safe baking sheet, if possible.

Potato Croquettes with Prosciutto - 25–30 min, uncovered. Arrange in a single layer on an oven-safe baking sheet, if possible.

Mini Crab Cakes - 15–20 min, uncovered, for fully cooked mini crab cakes. Arrange in a single layer.

SOUP

Roasted Butternut Squash Soup - Transfer to a saucepan and heat, stirring frequently, until it reaches a rolling boil.

TURKEY & ENTRÉES

Fully Cooked Whole Turkey (Small) - 350°F. Remove packaging. Allow approximately 60–90 min and continue until 165°F throughout. Tent with foil if skin browns too much. Add a little chicken stock or water.

Fully Cooked Whole Turkey (Large) - Use the same whole-bird method at 350°F. Allow approximately 90–120 min and continue until 165°F throughout. Tent with foil as needed to prevent excessive browning. Add a little chicken stock or water.

Whole Oven Roasted Turkey (X Large) - Allow approximately 120 min – 150 min and continue until 165°F throughout. Allow additional time beyond the smaller birds. Add a little chicken stock or water.

Sliced Turkey Breast with Gravy - Cover with foil, 30–45 min.

Sliced Turkey Breast / Gravy on Side - Add a little chicken stock or water. Cover with foil, 30–45 min. Heat gravy separately.

Glazed Spiral Ham - Keep foil cover, 30–45 min. Check temp in the center.

Chicken Francese - Cover with foil, 35–45 min.

Chicken Marsala - Cover with foil, 35–45 min.

Chicken Parmesan - Cover with foil, 40–50 min total. Uncover for the last 5–10 min to finish the cheese.

Italian Chicken Tenders - 20–25 min, uncovered. Arrange in a single layer on an oven-safe baking sheet, if possible.

Eggplant Parmesan - Cover with foil, 45–60 min total. Uncover for the last 5–10 min. Check the center of the tray.

Eggplant Rollatini - Cover with foil, 40–50 min. Check the center of the filling.

Sicilian Eggplant - 35–40 min, covered with foil.

Italian Style Meatballs - Cover with foil, 35–45 min. Gently stir or turn in sauce halfway through. Check the center of the largest meatball.

Shrimp Scampi - 15–20 min, covered with foil. Arrange evenly in sauce and check promptly to avoid overcooking.

Shrimp Francese - 15–20 min, covered with foil. Arrange evenly in sauce and check promptly to avoid overcooking.

Baked Clams - 20–25 min, uncovered, for fully cooked clams. Arrange in a single layer.

PASTA

Baked Ziti - Cover with foil, 40–50 min. Check the center of the tray.

Cheese Manicotti - Cover with foil, 35–45 min. Check the center of the cheese filling.

Stuffed Shells - Remove lid and plastic, put lid back on and place in 350 degree oven for 35-45 minutes.

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Penne Alla Vodka (with or without meat) - Cover with foil, 30–40 min. Gently stir halfway through to distribute the sauce and heat.
Mac & Cheese - Cover with foil, 40–50 min total. Uncover for the last 5–10 min if a browned top is desired.
Pumpkin Ravioli in Autumn Sauce - Cover with foil, 25–35 min. Keep ravioli coated in sauce and handle gently to avoid breaking.
Lasagna (with or without meat) - Cover with foil, 45–60 min. Check several places in the center, between the layers.

SIDES & STUFFING

Mashed Potatoes / Garlic Mashed Potatoes / Mashed Sweet Potatoes - Cover with foil, 40–50 min. Stir halfway through and re-cover.
Candied Yams - Cover with foil, 30–40 min. Gently turn halfway through.
Roasted Red Potatoes - 30–40 min, uncovered. Spread evenly and turn halfway through.
Roasted Vegetables - 25–30 min, uncovered. Spread evenly and turn halfway through.
Hot Honey Carrots - Cover with foil, 25–35 min. Toss halfway through to distribute the glaze.
String Beans Almondine - 25–30 min, covered with foil. Toss halfway through.
Sicilian Cauliflower - 20–25 min, uncovered. Turn gently halfway through.
Roman Broccoli - 20–25 min, covered with foil. Check early to avoid overcooking.
Roasted Brussels Sprouts - 25–30 min, uncovered. Spread evenly and toss halfway through.
Traditional / Apple Cornbread Stuffing / Sausage & Chestnut Stuffing – Cover with foil, 40–50 min total. If dry, Add a little chicken stock or water. Uncover for the last 10 min for a firmer top, if desired.

SAUCES / GRAVY

Turkey Gravy (Quart) - Transfer to a saucepan and bring to a rolling boil, stirring frequently.
Autumn Sauce - Transfer to a saucepan and bring to a rolling boil, stirring frequently.
Vodka Sauce (with or without meat) - Transfer to a saucepan and bring to a rolling boil, stirring frequently.
Marinara Sauce - Transfer to a saucepan and bring to a rolling boil, stirring frequently.
Marsala Sauce - Transfer to a saucepan and bring to a rolling boil, stirring frequently.
Francese Sauce - Transfer to a saucepan and bring to a rolling boil, stirring frequently.

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