

OPEN
365 DAYS
A YEAR

ZABAR'S[®]
INSTRUCTIONS FOR
REHEATING

7 DAYS
A WEEK

2245 Broadway at 80th Street
New York, NY 10024

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Our unique method of cooking turkey produces a turkey that is moist, tender and flavorful. However, please remember that our cooking method will not result in a turkey that has a traditional golden brown color on the outside. In order to keep the white meat moist and tender, we cover the breast and therefore the color of the turkey will be pale after you warm it. Every turkey has been fully cooked. The turkey meat may be somewhat pink in certain parts.

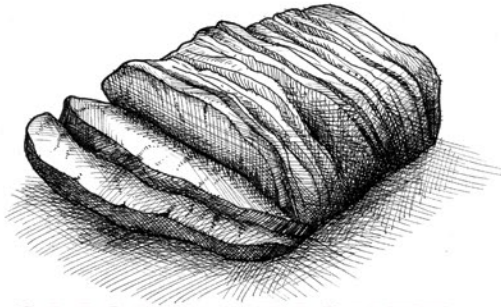
This is normal. If you have any questions about the preparation of your turkey, please call Zabar's at (212)-787-2000 and ask for a manager.

WARMING INSTRUCTIONS

- * The turkey you have received from Zabar's comes in a clear oven-proof bag. You will be warming the turkey in this bag, so do not remove.
- ** Your turkey has been fully cooked at Zabar's, by the procedures we described above, but if you want to serve it warm, please follow the following instructions:

- 1 Remove turkey from your refrigerator for about an hour before placing it in the oven.
- 2 Remember, the clear bag around the turkey is oven-proof so **do not** remove from the bag.
- 3 Place turkey (in the oven-proof bag) in a preheated oven at 350° on a tray or in a pan.
- 4 Warm for approximately 8 minutes per pound. (This is approximately 1.5 hours for the medium turkey and 2 hours for the large). Internal temperature of your heated turkey should be 100 - 110° F. Do not overheat, the turkey is already fully cooked.





SLICED BRISKET

Preheat oven to 250°. Transfer brisket into an oven-proof dish. Cover brisket completely with gravy (1 qt. of gravy for 2 lbs. of brisket). Cover the entire dish with aluminum foil and heat in oven for approximately 30 minutes or until hot throughout. Brisket is fully cooked, **do not overheat.**

REHEATING SIDES

All sides come fully cooked. Remove lid, leave aluminum in tray and cover with aluminum foil. Bake in a preheated 350° oven for:

15-20 MINUTES

Creamed spinach, roasted brussel sprouts, asparagus with sundried tomatoes, grilled veggies, honey glazed beets, string beans almondine, sauteed baby vegetable medley

20-25 MINUTES

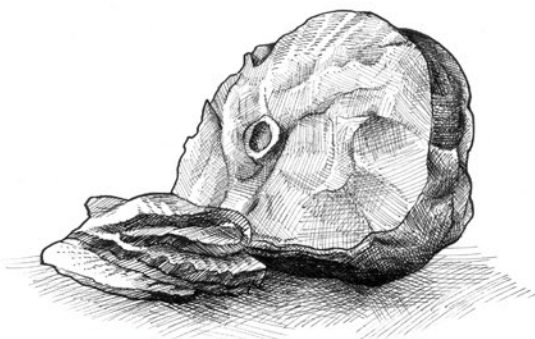
Vegetable soufflé, latkes, rosemary roasted potatoes, maple roasted yams, cranberry wild rice

25-30 MINUTES

Garlic mashed potatoes, sweet mashed yams, brandied chestnut stuffing, Zabar's cornbread stuffing

*Metal containers are oven-able **only**.

Plastic containers are microwaveable **only.



SPIRAL HAM

Remove aluminum wrap, remove from bag, and cover with aluminum foil. Preheat oven to 250°. Warm for approximately one hour or until hot throughout. For glaze, follow instructions on packet. Ham is fully cooked, **do not overheat.**

ROAST DUCK

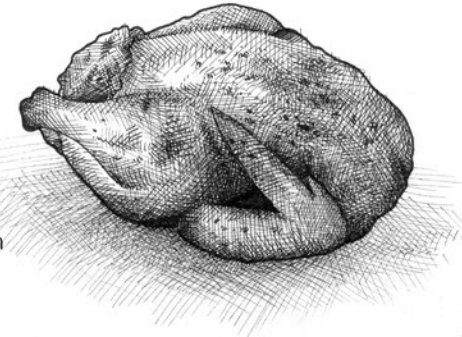
Preheat oven to 350°. Place in pan and heat, covered with aluminum foil for 30 minutes or until hot throughout.

Do not overheat.



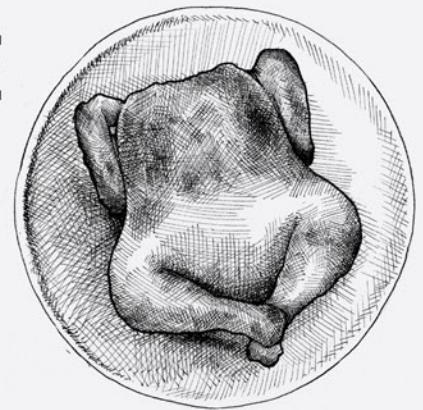
CORNISH HEN

Preheat oven to 350°. Place in pan and heat, covered with aluminum foil for 15 minutes or until hot throughout.



ROTISSERIE CHICKEN

Preheat oven to 350°. Place in pan and heat, covered with aluminum foil for 20 minutes or until hot throughout.



COUNTRY HAM

Preheat oven to 350°. It is unnecessary to serve ham very hot. Bake approximately 3 minutes per pound or until hot throughout. Ham is fully cooked. **Do not overheat.**

