

## MICHAELSCUISINE™ STANDARD RECIPE

### DIRECTIONS FOR RE-HEATING & SERVING HOLIDAY AT HOME TURKEY'S

(All Offerings Are Prepared In A Throw Away Aluminum Roasting Pan & Ready To Be Re-Heated In Your Oven. The Liquid In The Bottom Of The Pan Is To Keep The Turkey Moist During The Re-Heating Process, Once The Turkey Is Hot The Liquid Can Be Used To Thin Gravy's And Sauces If Desired.

#### **WHOLE ROASTED/DEEP FRIED/SMOKED TURKEY & BONELESS TURKEY BREAST**

Your Michaelscuisine™ Roasted/Deep Fried/Smoked Turkey Has Been Brined, Seasoned, & Cooked To An Internal Temperature Of 160°. The Re-Heating Process Will Add The Remaining Required Temperature, *A Bird Completely Cooked, And Then Re-Heated Could Become Dry.*

**TO RE-HEAT:** Remove From The Refrigerator 3 Hours Prior To Service Time, Allow The Bird To Approach Room Temperature For 2 Hours Prior To Re-Heating.

Place The Aluminum Pan (*Plastic Removed*), Tightly Covered With Foil, In A 375° Oven For 45 Minutes To 1 Hour Until Warmed Through, Check The Temperature. When The Internal Temperature Reaches 160°, Remove The Foil, And Baste The Turkey With The Pan Juices Every 5 Minutes Until The Internal Temperature (*Checked In The Thigh Below The Leg*) Reaches An Internal Temperature Of 170-175°. The Skin Should Have A Beautiful Golden Sheen & Be Crisp.

The Most Accurate Measurement Is To Check The Temperature With A Meat Thermometer Inserted Into The Thickest Part Of The Thigh. If The Thigh Is 170°, The Whole Turkey Is Warm & Ready To Serve. Be Careful Not To Let The Thermometer Rest On A Bone Because It Will Distort The True Temp. The Meat Temp For A Completely Cooked Turkey Is 170-175° If The Temp Is Not Up To At Least 170°, Return The Bird To The Oven, Remember Safety First.

#### **CHEFS NOTES;**

- ★ Once Your Bird Is Roasted, Beautiful, & Fully Cooked, Remove The Roasting Pan From The Oven. Place The Roasted Bird On Your Favorite Cutting Board Or Turkey Platter, Drape Loosely With A Piece Of Foil, Cover The Foil With A Large Cotton Towel And Tuck The Edges Under The Board Or Platter. Let The Bird Rest For 30 Minutes While You Assemble All Of The Side Dishes, And Prepare The Giblet Gravy In The Roasting Pan You Cooked The Bird In.
- ★ Do Not Throw Away The Scraps, Bones And Carcass Of The Turkey. Place Them In A Stock Pot After Dinner, Fill With Water And Any Veggies Of Your Choice, Even All The Table Left Overs If You Don't Save Them. Bring To A Simmer For A Couple Of Hours While You Are Recuperating From The Big Meal. Strain The Broth, And Then Discard The Bones. The Broth Will Make A Delicious Thanksgiving Flavored Soup For A Rainy Day.

# MICHAELSCUISINE™ STANDARD RECIPE

## CHEFS NOTES ON ROASTED/DEEP FRIED TURKEY

### MC™ BRINED WHOLE TURKEY & TURKEY BREAST

#### OVEN ROASTED

*A Fresh Turkey, Brined In Our Ranch Brining Spice, Seasoned With Our Classic Roc-Doc™ Rub  
& Traditionally Oven-Roasted To An Internal Temperature Of 160°.*

*Your Bird Will Be Moist, A Delicious Golden Brown, & Ready For Re-Heating.*

*(See Re-Heating Instructions.)*

#### DEEP FRIED

*A Fresh Turkey, Brined In Our Ranch Brining Spice, Seasoned With Our Classic Roc-Doc™ Rub  
& Slowly Deep Fried In Non-Trans Fat Oil To An Internal Temperature Of 160°.*

*Your Bird Will Be Moist, A Delicious Golden Brown, & Ready For Re-Heating.*

*(See Re-Heating Instructions.)*

#### PECAN SMOKED

*A Fresh Turkey, Brined In Our Ranch Brining Spice, Seasoned With Our Classic Roc-Doc™ Rub  
& Slowly Smoked Over A Low-Fire Of Texas Pecan Wood For 3 Hours,*

*And Then Oven Roasted To An Internal Temperature Of 160°.*

*Resulting In A Moist, & Lightly ~Not Overly Smoked~ Smoke Flavored Turkey,*

*Ready For Re-Heating (See Re-Heating Instructions.)*

#### TX WHISKEY GLAZED HAM

Your Michaelscuisine™ Smoked Ham Is Fully Cooked, And Only Needs To be Heated To The Desired Serving Temperature.

**TO RE-HEAT:** Remove From The Refrigerator 2-3 Hours Prior To Service Time, Allow The Ham To Approach Room Temperature Prior To Re-Heating.

Place The Aluminum Pan (*Plastic Removed*), Tightly Covered With Foil, In A 375° Oven For 45 Minutes To 1 Hour Until Just Warmed Through.

A Cup Of Stock, Or Water In The Pan Before Covering With The Foil Will Decrease The Re-Heating Time.

## MICHAELSCUISINE™ STANDARD RECIPE

### DIRECTIONS FOR RE-HEATING & SERVING HOLIDAY AT HOME MENU ITEMS

#### TRADITIONAL GIBLET GRAVY

*A Rich, Savory Gravy Made With The Turkey Roasting Pan Drippings, Garlic, Carrots, Celery, Onions, Sage, & Bay Seasoning, With Diced Giblets, Turkey Stock Meat, Boiled Eggs, & Red Bell Peppers.*

Heat Slowly In A Small Saucepan Over Medium Low Heat For 15 Minutes, Or Until Just Simmering. ~Or~ Place On A Microwave Container And Heat Until Just Simmering, Do Not Over-Microwave. If The Sauce Becomes Too Thick, Thin To Consistency With Water.

#### RANCH CORNBREAD DRESSING

*Our Version Of A Classic Cornbread Dressing With Fire Roasted Cornbread, Vegetables, Sage, Turkey Stock, & Frito Corn Chips. Baked To A Perfect Golden Brown.*

#### CAJUN CORNBREAD DRESSING

*Our Classic Cornbread Dressing With Fire Roasted Cornbread, Andouille Sausage, The Cajun Holy Trinity Of Bell Peppers, Onion, & Celery, Cajun Spices, Sage, Turkey Stock, & Frito Corn Chips, Baked To A Perfect Golden Brown.*

**DRESSINGS;** Bake At 350° For 30-40 Minutes. Remove Cover And Bake Until Golden Brown.

#### MC™ SIDES

*(Grits, Mashed Potatoes, Kahlua Potatoes, Thai Green Beans, Cowboy Green Beans, Etc...)  
Our Classic Sides Are Fully Cooked & Only Need To Be Re-Heated.*

**SIDES;** Bake At 325° For 30-40 Minutes, Or Until Hot. Heating In The Microwave Is Another Option. Especially If Your Ovens Are All Completely Full Like They Seem To Get On Holidays!!

#### TEXAS BOURBON PECAN PIE

SERVE AT ROOM TEMPERATURE, OR HEAT IN A 325° OVEN FOR 15 MINUTES UNTIL WARMED THROUGH.

#### JALAPENO APPLE CRISP PIE!

SERVE AT ROOM TEMPERATURE, OR HEAT IN A 325° OVEN FOR 15 MINUTES UNTIL WARMED THROUGH.

#### MICHAELS DINNER ROLLS

Place On A Sheet Tray, Or In A Pan, Uncovered, Into A 400° Oven For 8-10 Minutes Until Crisp, & Golden Brown.

**VISIT OUR WEBSITE ([WWW.MICHAELSCUISINE.COM](http://WWW.MICHAELSCUISINE.COM)) FOR UP-COMING EVENTS & FOR PRINTABLE MENUS.**

**Michael S. Thomson**

**Chef ☆ Proprietor**

## MICHAELSCUISINE™ STANDARD RECIPE

### DIRECTIONS FOR RE-HEATING & SERVING HOLIDAY AT HOME ROASTED BEEF

(All Offerings Are Prepared In A Throw Away Aluminum Roasting Pan & Ready To Be Re-Heated In Your Oven. The Liquid In The Bottom Of The Pan Is To Keep The Beef Moist During The Re-Heating Process, Once The Roast Is Hot The Liquid Can Be Used For Sauces If Desired.

#### **MC™ RANCH SMOKED PRIME RIB**

Your Michaelscuisine™ Pecan Smoked Prime Rib Roast Is Roasted To An Internal Temperature Of 120° (RARE.) The Re-Heating Process Will Add The Remaining Required Temperature, *A Roasted Prime Rib Completely Cooked, And Then Re-Heated Could Become "Over-Cooked", & Dry.*

#### **TO RE-HEAT "WHOLE BEEF PRIME RIB";**

Remove From The Refrigerator 3 Hours Prior To Service Time, Allow The Roast To Approach Room Temperature For 2 Hours Prior To Re-Heating.

Place The Aluminum Pan (*Plastic Removed*), Tightly Covered With Foil, In A 325° Oven For 1 – 1 ½ Hours Until Warmed Through, Check The Temperature. When The Internal Temperature Reaches 120°, Remove The Foil, And Baste The Roast With The Pan Juices Every 5 Minutes Until The Internal Temperature (*Checked In The Center Of The Roast*) Reaches An Internal Temperature Of 125-130°. The Most Accurate Measurement Is To Check The Temperature With A Meat Thermometer Inserted Into The Center Of The Roast, If The Temperature Is 125°, The Roast Is Warm & Ready To Serve.

#### **CHEFS NOTES;**

★ *Once Your Prime Rib Is Roasted, Beautiful, & Fully Cooked, Remove The Roasting Pan From The Oven. Place The Roasted Prime Rib On Your Favorite Cutting Board Or Serving Platter, Drape Loosely With A Piece Of Foil, Cover The Foil With A Large Cotton Towel And Tuck The Edges Under The Board Or Platter. Let The Roast Rest For 30 Minutes While You Assemble All Of The Side Dishes, And Prepare The Sauce In The Roasting Pan You Re-Heated The Roast In.*

## MICHAELSCUISINE™ STANDARD RECIPE

### MC™ ROASTED BEEF TENDERLOIN

Your Michaelscuisine™ Whole Beef Tenderloin Is Roasted To An Internal Temperature Of 120° (RARE.) The Re-Heating Process Will Add The Remaining Required Temperature, *A Roasted Beef Tenderloin Completely Cooked, And Then Re-Heated Could Become "Over-Cooked", & Dry.*

#### TO RE-HEAT "WHOLE BEEF TENDERLOIN";

Remove From The Refrigerator 2 Hours Prior To Service Time, Allow The Roast To Approach Room Temperature For 1 Hour Prior To Re-Heating.

Place The Aluminum Pan (*Plastic Removed*), Tightly Covered With Foil, In A 325° Oven For 45 Minutes To 1 Hour Until Warmed Through, Check The Temperature. When The Internal Temperature Reaches 120°, Remove The Foil, And Baste The Tenderloin With The Pan Juices Every 5 Minutes Until The Internal Temperature (*Checked In The Center Of The Roast*) Reaches An Internal Temperature Of 125-130°.

The Most Accurate Measurement Is To Check The Temperature With A Meat Thermometer Inserted Into The Center Of The Roast, If The Temperature Is 125°, The Roast Is Warm & Ready To Serve, & Slice.

#### TO RE-HEAT "SLICED BEEF TENDERLOIN";

Remove From The Refrigerator 1 Hour Prior To Service Time, Allow The Roast To Approach Room Temperature For 1 Hour Prior To Re-Heating.

Place The Aluminum Pan (*Plastic Removed*), Tightly Covered With Foil, In A 325° Oven For 15 Minutes To 30 Minutes Until Warmed Through, Check The Temperature. When The Internal Temperature Reaches 120°, Remove The Foil, And Baste The Tenderloin With The Pan Juices Every 5 Minutes Until Just Warmed, & Ready To Serve.

### CHEFS NOTES;

★ *Once Your Beef Tenderloin Is Roasted, Beautiful, & Fully Cooked, Remove The Roasting Pan From The Oven. Place The Roasted Tenderloin On Your Favorite Cutting Board Or Serving Platter, Drape Loosely With A Piece Of Foil, Cover The Foil With A Large Cotton Towel And Tuck The Edges Under The Board Or Platter. Let The Roast Rest For 30 Minutes While You Assemble All Of The Side Dishes, And Prepare The Sauce In The Roasting Pan You Re-Heated The Roast In.*

**CHEFS NOTES ON ROASTED BEEF**

**MC™ RANCH ROASTED PRIME RIB OF BEEF, WHOLE TENDERLOIN**

**TRADITIONAL OVEN ROASTED**

*Your Ranch Roasted Prime Rib Of Beef, Or Whole Tenderloin Was Seasoned With Our Classic Roc-Doc™ Rub & Traditionally Oven-Roasted To An Internal Temperature Of 120° (RARE.)  
Your Beef Will Be Moist, A Delicious Golden Brown, & Ready For Re-Heating.  
(See Re-Heating Instructions.)*

**PECAN SMOKED**

*Your Ranch Roasted Prime Rib Of Beef, Or Whole Tenderloin Was Seasoned With Our Classic Roc-Doc™ Rub & Slowly Smoked Over A Low-Fire Of Texas Pecan Wood For 1 Hour,  
And Then Oven Roasted To An Internal Temperature Of 120° (RARE.)  
Resulting In A Moist, & Lightly ~Not Overly Smoked~ Smoke Flavored Prime Rib Roast, Or Beef Tenderloin,  
Ready For Re-Heating (See Re-Heating Instructions.)*

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