

Evelyn's Kitchen™

defining delicious

📍 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 Skinned 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.

BBQ Beef Short Ribs

- 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 or 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 questions or need additional information:

Feel free to email us at
goodies@evelyns-kitchen.com.

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

For more information on Evelyn's Kitchen,
check out our website: evelyns-kitchen.com

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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.

Hot Sauce & Honey Brussels Sprouts

- Bring Brussel Sprouts 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

Jalapeño Cornbread Muffins

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

Sage Turkey Gravy

- 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 + Goodies

- Dig in & Enjoy!

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

Traditional Corn Bread Dressing

- Bring Dressing 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



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