



Thank you for choosing Flagship to help with your Holiday! Here are the recommended methods of re-heating for service.

FOR THE TARTE:

Place tart pieces in 1 layer on a cookie sheet. Pre-heat oven to 350 F. Cook un-covered for 3-5 minutes. Serve warm OR room temperature.

FOR THE SPINACH & smaller containers of MASHED POTATOES:

Microwave is just fine. Stir during heating.

FOR THE BACON DATES:

Place on cookie sheet in 350 F. oven for 3-5 minutes.

For the Mashed Potatoes:

They're fully cooked & seasoned with butter, cream salt & pepper. Re-heating can be done in microwave or conventional oven. We recommend leaving larger containers out on the counter to come closer to room temperature before heating, at least an hour on the counter.

Pre-heat oven to 350 F. You may want to transfer it to your serving dish for reheating, if it's oven-proof. Leave it covered in foil. Heat for approximately 20 minutes and stir well. It will probably take another 10 minutes for the half-pan. Check again that temperature is to your liking.

FOR THE PRIME RIB -PLEASE USE A MEAT THERMOMETER

Let beef come to room temperature before cooking. Pre-heat oven to 475 F. Place beef on a rack, and add beef broth and water to pan, about half & half each. Liquid should be about a half inch deep. Place roast in oven center. Cook (uncovered) for 10 minutes for smaller roasts or 15 minutes for larger. WITHOUT opening the oven, reduce temperature to 325 F. Cook for approximately 10 minutes per pound or less if you prefer rare to

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medium-rare. Remove from oven and check meat temperature in the center of the roast. Check liquid and add more stock or water if needed. Return to oven (rotating pan) and cook until desired temperature is reached. The beef will continue to cook once it's out of the oven so remove from oven when it's a bit below the temperature you'd like to serve it at.

For Rare, remove from oven at 115-120 F. For Medium rare, remove at 125-135 F. For Medium, remove at 135-145 F. LET REST for at least 10 minutes before carving.

FOR THE LOBSTER TAILS

The tails should be taken out of refrigerator about 15 minutes prior to cooking, uncovered.

Pre-heat to 375 F. You can leave the tails in the aluminum pans they are shipped in. You may want to place that tray on a sheet pan for stability. Place on middle rack and roast uncovered for 15-20 minutes. Check them with a thermometer at this point, they may need more time. Rotate pan halfway through for even cooking. Cook for additional time if needed. They are done when stuffing is golden brown and tail meat is at approximately 155 F. If you like your stuffing crispier, brush with melted butter and broil for the last few minutes.

We also recommend basting with additional garlic-parsley butter (softened) when it comes out of the oven or serve it melted at the table.

All ovens vary, so feel free to check the tails more frequently than listed above. You may not need or want to broil for example, if they are done enough for your taste after the initial roast.

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FOR THE PORK LOIN ROAST:

Take out of the fridge & let come to room temperature. Pre-heat oven to 375 F. Roast is already cooked, but only to medium-rare. You can reheat it whole in the oven, uncovered, approximately 7-10 minutes. Please check with a MEAT THERMOMETER, it should get up to 155 or better. LET IT REST before cutting. If cut into individual chops to heat, it's great to reheat in the gravy in a pan on the stove.

FOR THE STUFFING:

Let come to room temperature. Stuffing is already fully cooked. Leave covered and heat at 350 F. for approximately 15 minutes. Check temperature and add a splash of water if it seems to be getting dry and return to oven until piping hot.

Thank you! Enjoy.

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