

# Little nelly

christmas  
reheating  
instructions

3815 w magnolia  
burbank, ca

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# the main event

## beef tenderloin

the beef, as it arrives to you, is a medium rare. this means that the goal with re-heating, in order to keep it served at medium rare is a minimal re-heat, just in order to take the chill off the exterior, as the interior is pretty close to a classic medium rare, as-is. 325 for 7-8 minutes.

as always, please let the meat rest a minimum of 5 minutes after removing from the oven, before slicing.  
serve the horseradish cream on the side

## spiral sliced ham

ham is fully cooked and glazed. it can be served at room temp as it, just allow it to sit out for 45 min to one hour to warm up before serving.

if you'd like to serve it warm, remove plastic and foil, and reheat in a low oven until it's reached the desired serving temp. if the glaze starts to get too dark during re-warming, gently re-cover ham with foil tent.

## slow roasted salmon

this guy is easy: 300 degree oven for 7-8 minutes for rare-ish salmon, 8-10 min for a more well-done piece. if you check it and white stuff is creeping out at the "flakes" it's definitely done. top it with meyer lemon salsa verde to taste.

## vegan shepherd's pie

preheat oven to 350. bake for 45. pie will be bubbly and golden after reheat.

# appetizers

## **potato latkes**

reheat in a 375 degree oven for 7-8 min until heated through. serve with creme fraiche and apple sauce.

## **ready-to-bake lattice-topped brie**

bake at 375 degrees for 10 minutes until bubbly and golden.

## **pigs in blankets**

bake at 375 degrees for 8-10 minutes, serve with spicy mustard

# **salads**

## **winter market salad**

place greens in a large salad bowl, and season the greens with a pinch of kosher salt (this is a secret no one will tell you, but seasoning lettuce before adding dressing makes all the difference!) sprinkle on the shaved gouda and breadcrumbs and toss with the greens, prior to adding dressing.

shake up the vinaigrette, then dress the greens lightly, and toss with your hands to coat everything.

## **little gems and kale caesar**

place greens in a large salad bowl, and season the greens with a pinch of kosher salt (this is a secret no one will tell you, but seasoning greens before adding dressing makes all the difference!)

toss the croutons with the lettuces.

transfer greens to serving bowl, and top with shaved parmesan.

# classic sides

## **caramelized two peas in a pod brussels sprouts**

preheat oven to 350° and reheat for 15 minutes, stirring occasionally. after 15 minutes, drizzle the date nectar balsamic glaze onto the brussels sprouts and stir to coat. continue heating for 3-5 minutes. top with (optional) thyme breadcrumbs to serve. breadcrumbs are gluten-free.

## **cornbread stuffing**

sprinkle stuffing with some of the additional vegetable stock provided\* and bake in 375° degree oven with foil lid on for about 30-45 minutes, or until just heated through. remove the cover and bake until the top is crispy and golden. if you need to brown it quickly, place under a medium broiler.

*\*this is optional, and will create a more “bread pudding” style stuffing. If you like a crisper stuffing, just reheat without the additional stock.*

## **olive oil-whipped potatoes**

**oven:** heat in 375° degree oven with the foil lid on for about 20minutes, stirring once or twice.

**stove top:** heat over low to medium heat in a pot big enough to accommodate and add a splash of cream or milk, stirring occasionally.

## **creamed bloomsdale spinach**

stove top: heat over low to medium heat in a pot big enough to accommodate and add a splash of cream or milk, stirring occasionally.

## **classic turkey gravy or mushroom-sherry gravy**

reheat in a saucepan on the stove until it comes to a simmer.