

# Little nelly

thanksgiving  
reheating  
instructions

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[LITTLE-NELLY.COM](http://LITTLE-NELLY.COM)

# the main event

**real talk:** The turkey is the star of the show, and it's also notoriously difficult. We brine our birds for two days, and then roast them, with the goal of making it as fool-proof for you as possible. However, every oven is different, so please know that the following guidelines are our best effort to help you re-heat the bird.

**please note:** The salt and sugar brine we use can cause the meat to be slightly pink-er than un-brined turkey.

**for whole turkeys:** For safety's sake, we do cook the turkeys to pretty much done (165 degrees) before delivering, so please aim for a gentle reheat, tented in foil. Brush the skin with a coating of butter, and cook at 350° for need 30-45 minutes. You can baste with butter throughout if you want, but the moisture in the meat is already there from the brine, so the butter baste is really just for the skin color (which is already pretty dark, thanks to our convection ovens) for legal reasons, I'll tell you that the internal temperature should be 165°, but now that that has been said, we cook them to temp at our kitchen, so the goal should really just be for it to be heated through. A good way to tell is to stick in the end of an oven thermometer, and pull it out. If it's hot, then the inside of the bird is hot, and you're good to go!

**for turkey breasts:** Turkey breast is a notoriously fickle protein. We recommend basting it with melted butter prior to reheating, tenting with foil, and reheating for 10-15 minutes until heated through. For my money, I would slice the cooked breast, and spoon the butter over the slices before reheating, and drop the reheat time to 5-8 minutes. This allows the butter to come in contact with more of the surface of the meat and a shorter reheating time means that there's less opportunity to dry out in prolonged oven times.

# **other entrees**

## **slow roasted ora king salmon**

Reheat in a 350 degree oven for 10-12 minutes. combine chopped lemon with salsa verde before serving. may be served on the side, or spooned on top of the salmon.

## **stuffed delicata squash**

The squash and filling have been pre-roasted, so a simple re-heat is all that's needed. 10-15 minutes in a 350 oven should do it.

# salads

## **heirloom apples and garden of... mixed lettuces**

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 shallots and herbs and toss with the greens, prior to adding dressing.

Shake up the vinaigrette, then dress the greens lightly (you most likely won't need all of the vinaigrette) and toss with your hands.

We recommend dotting the chèvre throughout the salad, rather than mixing it, so it doesn't get too broken up and streaky.

## **little gems and treviso**

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!)

To avoid browning, we sent the fruit whole for you to slice or dice as you like. Toss the fruit with the lettuces.

Shake up the vinaigrette, then dress the greens lightly (you most likely won't need all of the vinaigrette).

Transfer greens to serving bowl, and layer with shaved gouda — we recommend building salads in layers, a little greens, a little stuff, a little cheese... this helps ensure everyone gets some of everything, no matter what position they're at in line for the buffet.

# 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 balsamic onto the brussels sprouts and stir to coat. continue heating for 3-5 minutes. Top with (optional) thyme breadcrumbs to serve.

## **traditional sourdough stuffing**

Bake in 350° degree oven with foil lid on for about 20 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.

## **roasted sweet potatoes**

Preheat oven to 350° and reheat for 15 minutes. Top with spiced pepitas and crispy sage to serve.

## **wild rice pilaf**

This one gives your oven a break\*! It's meant to be enjoyed at room temp, just allow it to sit out for an hour or two before service.

*\*alternatively, you can reheat in the oven for a few minutes if you'd like a warm rice dish.*

## **weiser farms yukon gold potato puree**

**oven:** Heat in 375° degree oven with the foil lid on for about 20 minutes, 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.

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

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