

Si Charro! Feliz día de dar Gracias!

**CHARRO
STEAK
&
del Rey**

NOTE: PLEASE WASH YOUR HANDS THOROUGHLY FOR AT LEAST 20 SECONDS WITH SOAP & WATER
AS A RULE, ALWAYS HEAT MEAT OR PROTEIN FOODS TO 165°F INTERNAL TEMPERATURE
AND THEN HOLD READY-TO-EAT FOODS TO AT LEAST 140°F
AND KEEP ALL COLD FOODS AT 40°F OR LOWER

Preheat your oven to 375°F. Place the cold (not room-temperature) turkey in a roasting pan, breast-side down. This allows the fat from underneath the bird to drip down while it heats up, ensuring a moist, tender breast. Cover the turkey with foil and place in oven. Drop oven temperature to 275°F. You will want to reheat your turkey for around 5 minutes per pound. Thus, our 18lb sized turkeys would need to reheat for around 90 minutes. These instructions are a guideline only. Every oven is slightly different and temperature settings will vary so please use a meat thermometer before removing and confirm the internal temp is 165°F minimum.

NOTE: USDA recommends cooking and reheating all poultry to an internal temperature of 165°F.

OUR TURKEYS RANGE FROM 18LB-20LB

THE TURKEY WILL BE WARM, A PERFECT SLICING TEMPERATURE, AND WILL NOT BE DRY:

CARVING TURKEY

Just like cooking a raw bird, be sure to let your turkey rest about 15-20 minutes. This allows all the juices simmering beneath the skin to sink into the meat resulting in a juicer turkey and will be easier to carve.

BAKE/RE-HEAT STUFFING:

Preheat oven to 325*. Place covered pan of stuffing in the oven for 30 to 40 min. for small pan, 45 min. to 1 hr. for medium pan, 1 hr. to 1 1/2 hr. for large pan. Remove the foil covering to brown the top for the last 10 min. if desired. The internal temperature should read 165* in center. (May be heated in microwave also.)

RE-HEAT MASHED POTATOES:

Best re-heated in the microwave. Transfer to microwaveable container and cover in clear plastic wrap. Heat for on high for approximately 2-3 minutes from refrigeration and stir them at the 1-minute mark. Serve after internal temperature reaches 140* in center. (Caution, over heating will turn the milk sour)

ESQUITES (CORN)

Preheat oven to 325*. Keep pans covered. Small pan about 15 min., medium pan 20 - 25 min., large pan about 30 - 45 min. Can also be microwaved in a proper container on high for approximately 2-3 minutes from refrigeration and stir them at the 1-minute mark.

GRAVY:

Place in saucepan which will allow stirring. Heat over LOW heat to avoid scorching. Stir often. Heat until gravy reaches 160* on a thermometer.

TO REHEAT SLICED TURKEY BREAST

1. Preheat oven to 350°
2. pour drippings over sliced turkey meat
3. Heat in oven for about 30 minutes.
4. Serve immediately with hot gravy

Please be sure to use the correct containers for the oven or microwave.

OVER FOR MORE HEATING INSTRUCTIONS >>>

HEATING INSTRUCTIONS FOR WHOLE CHRISTMAS PRIME RIBS

1. Preheat oven to 300°
2. Place roast on rack in pan with liquid Cover with foil
3. Heat for 10 - 12 minutes per pound for medium done.
4. To heat thick slices, place in broiler pan, cover each slice of prime rib with a lettuce leaf and broil for a few minutes
- OR 5. In the microwave, cover slice with a lettuce leaf and heat for about 1 minute and serve immediately.

HOW TO HEAT TAMALES^{GF} :

Our handmade tamales will arrive safe, fully cooked, and refrigerated or frozen, and they do not have to be defrosted to start the reheating process (you can reheat right from frozen), but if you want to heat them faster, leave some in the refrigerator overnight for a quicker defrost process!

- A. **MICROWAVE:** Tamales can go right from freezer or refrigerator into a microwave. Leave the wrapping paper and husks on and heat on high for 2 minutes for frozen or 1 minute for defrosted.
- B. **DO IT YOURSELF STEAMER:** For approx. one dozen tamales (steam with husk and paper wrap intact) Pour 1 inch (2.5 cm) of water into a large pot (approx. 10 quart) and add a steamer basket. Arrange the tamales vertically in the pot/basket so they are standing up. (about 1 dozen will fit) Bring the water in the pot to a boil to create a “steam” then reduce the heat and add water every 20 minutes and simmer the tamales for 45-60min. (Note: you can use a smaller pot for less tamales)
- C. **SKILLET:** For grilled tamales you can always take a defrosted tamale, **remove the paper and husk**, and grill them in a skillet with some cooking oil or butter. Heat about 2 minutes each side and serve
- D. **OVEN:** A reliable alternative to steaming, reheating tamales in the oven is a simple, quick method. Preheat your oven to 425° and wrap each tamale (keep paper and husk on) tightly in a few layers of aluminum foil, making sure there is no air. Place them in the oven for 20 minutes, turning them over at the halfway mark.
- E. **INSTANT POT:** Once your Instant Pot is heated to high, place tamales with paper and husk on and let them warm for about 10 minutes. Make sure they’re spaced apart so that they’ll be evenly warmed.

HOW TO SERVE THEM?

Serve them with our homemade sauces or chutneys and as another option; you can add cheese and your favorite meats or add a fried egg for a delicious breakfast option!

And remember, unless you need lots of fiber; please remove the paper & husk before you eat your tamale!

Please follow the individual label directions on our ready to cook or frozen products.

For more information please visit our web site at www.sicharro.com

**tamale
of the
month^{CO}!**

Looking for a delicious gift to send to those you love who are “tamale challenged”? Send them an order of handmade tamales from Si Charro’s own www.tamaleofthemonth.com