



4001-C Yancey Rd. Charlotte, NC 28217  
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## Reheat Instructions

### **Mashed Sweet Potatoes** Goat Cheese, Maple-Pecan Crumble **GF, VT**

Reheat, covered, in a 300°F oven (non-convection) until hot all the way through. About 30 minutes. Serve topped with the crumble.

### **Roasted Brussels Sprouts** House Made Bacon & Tomato Jam **GF**

Uncovered in a 400°F oven (non-convection) until hot all the way through, about 10-15 minutes. Sprinkle bacon and dollop jam around brussels for the last 5 minutes of cooking.

### **Green Bean Casserole** Mushroom Duxelles, Crispy Shallots **GF, VT**

Uncovered in a 300°F oven (non-convection) until hot all the way through, about 20-30 minutes. Top with shallots and place back in the oven to re-crisp. Be careful not to burn.

### **Glazed Carrots** Orange-Ginger Glaze **GF, V**

Uncovered in a 300°F oven (non-convection) until hot all the way through, sauce will reduce to a nice glaze in about 20 minutes.

### **Smoked Cauliflower & Butternut Squash** Herbs, Cranberries, Shaved Parmesan **GF, V**

Serve at room temperature or reheat, covered in a 300°F oven (non-convection) until warm. About 10-15 minutes.

### **Classic Stuffing** Corn Bread, Sage, Roasted Vegetable Stock **VT**

Reheat, covered, in a 300°F oven (non-convection) until hot all the way through. About 30 minutes. Remove cover for the last 10 minutes of cooking to re-crisp the top.

### **Cranberry Sauce** Oranges, Apples, Thyme **GF, V**

Serve cold, or warm it up by placing it in a small pot over medium heat, stirring occasionally, until warmed all the way through. About 10 minutes.



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**Great Gravy** Roasted Turkey Stock, Herbs

Place in a small pot and warm over medium heat, stirring occasionally, until hot all the way through. About 10 minutes. Add a splash of water if too thick.

**Fresh Baked Rolls** Whipped Herb Butter & Honey Butter *VT*

Remove butters from the refrigerator at least 1 hour before serving. Warm rolls at 350°F for 5 to 8 minutes.