

Susan Lawrence

Christmas Menu Cooking Directions

Hot Hors d'oeuvres

Please store your hors d'oeuvres in the freezer until you are ready to use them. They should be baked directly from frozen, there is no need to defrost them. We like to serve a whole grain Dijon-style mustard with cocktail franks, and always provide a small ramekin or lemon half near the serving platter so that guests can discard used toothpicks. A few leaves of radicchio or flower kale with some sprigs of fresh herbs will make your hors d'oeuvre trays even more beautiful!

*Beef Wellington Tarts, Asparagus Strudels, Truffled Mushroom Risotto
Phyllo Flowers, Spinach in Phyllo Pastry Triangles & Cocktail Franks in
Puff Pastry, Miniature Quiches*

Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 8- 12 minutes or until golden brown. Serve immediately.

*Caramelized Onion & Goat Cheese Tarts, Spring Rolls, Artichoke &
Goat Cheese Fritters*

Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 6-8 minutes, or until hot. Serve immediately.

Sirloin Meatballs Hot Crab & Artichoke Dip Spinach Dip

These are best heated in a microwave until hot, or in a small saucepan over a low flame.

Cheeses

The Brie en croute and Brie Torte are best served at room temperature. The cheese platter also will be best if allowed to sit at room temperature for about 2 hours before serving.

Tomato Basil Soup Seafood Chowder

Heat soup in a sauce pan over a low flame. Soups must be heated gently, do not allow to boil.

Fresh Turkeys

Preheat oven to 350 degrees. Remove the plastic bag, garnish bag and gravy from the turkey roaster. Stuffed Turkeys (18-20 lbs.) will need approximately 4 to 4 1/2 hours of cooking time. If your turkey is not stuffed it will take about 30-45 minutes less to cook. Roast uncovered:

Your turkey has been pre-basted with olive oil, butter, herbs, and seasonings and stuffed with our herb bread stuffing. They may be basted two or three times during cooking with the pan drippings. If your turkey is browning too much during the early part of the cooking time, cover it with a lightly fitted tent of aluminum foil, but be careful not to seal the pan closed! Check the pop-up timer frequently so that you know exactly when your turkey is done. It is best to let the turkey stand at room temperature for about 20 or 30 minutes before carving. Remove the stuffing, and garnish your platter with the flower kale and herbs that we have provided. Your guests will be very impressed! Unstuffed turkeys will cook faster than the times indicated above. Feeling really ambitious? Take the pan drippings from the roaster, pour off fat and add reserved juices to your Susan Lawrence turkey gravy. Whisk vigorously until smooth and well blended.

Christmas Goose

Roast for 1 hour at 400 degrees, then prick skin to release fat. Reduce the oven temperature to 350 degrees and roast another 1 1/2 hours.

Baked Country Ham

Pour glaze over ham and bake in a 350 degree oven for about 45 minutes to one hour, or until hot

Shrimp & Scallops in Tomato Champagne Sauce

Heat gently in a saucepan until warm.

Hand Sliced Turkey Breast

This has been fully cooked and roasted to perfection. To keep it moist, heat in a 350 degree oven, tightly covered, just until warm, about 20 or 30 minutes.

Vegetable Dishes

Vegetable dishes such as Roasted Carrots, Roasted Root Vegetables, String Beans in Mushroom Sauce, Creamed Spinach are all best heated in small quantities in the microwave until hot. If you are serving large quantities of any of these dishes, heat for about 20-40 minutes (much will depend on your quantity) in a 350 degree oven. Roasted New Potatoes should be placed on a cookie sheet and heated in a 400 degree oven for about 20 minutes or until hot. The Potato Gratin is best heated at 350 degrees for about 25-35 minutes or until hot. Potato Pancakes should be placed on a cookie sheet a bake at 350 degrees for about 12-15 minutes.

Please ask our chef for specific information on how best to warm the food you have ordered.

Turkey Gravy

Defrost in refrigerator overnight. Heat gently in a saucepan on top of stove. Whisk vigorously until smooth. If the gravy does not seem smooth enough, just add 1/2 cup of hot water and whisk in vigorously. For additional flavor, add the drippings (with fat removed) from your turkey roasting pan.

Desserts

Just a few words about serving our desserts. Whipped cream cakes and pastries should always be kept in the refrigerator until serving. But our buttercream, ganache cakes, carrot and apple cakes, should always be served at room temperature. Leaving them out at room temperature for at least 2 or 3 hours before serving will allow the fine imported

chocolate and frostings to soften to the most desirable consistency. We store our bar cookies in the refrigerator, but you should always allow them to come up to room temperature before serving.

Fruit Pies

Fruit pies should always be serve at room temperature or slightly warmed (served with ice cream!) and of course cream and custard pies must be kept cold until serving. Avoid heating any pastry item in the microwave.

Perfect Popovers

Gently stir in 1 Tablespoon of fat drippings or melted butter into batter. Grease 12 Muffin cups (no paper liners please!) and fill 3/4 full with the batter. Bake in a pre-heated 450 degree oven for 15 minutes. Reduce heat to 350 degrees and bake about 15-20 minutes longer or until golden brown and crisp. Serve immediately.

Remember, home ovens may vary. Please check food frequently to prevent over or undercooking. Be sure to allow enough time to heat everything thoroughly.

Directions for Perfect Prime Rib Roast Beef with Yorkshire Pudding

1. Preheat oven to 450 degrees.
2. Remove the garnish bag, gravy and Yorkshire pudding batter from the roasting pan.
3. Place the roast, bone side down in the roasting pan, and place in oven.
4. Cook 30 minutes. Reduce oven temperature to 350 degrees and continue cooking until instant read thermometer inserted in center of roast (without touching a bone) reaches 115 degrees. It will take about 2 to 2 1/2 hours to finish cooking. Keep checking the temperature every half-hour. Toward the end of the cooking time, the temperature will rise about 5 degrees every 5 or 10 minutes - so watch it carefully. Remember, never leave thermometer in the roast. Remove it every time you use it.
5. When the roast has reached 115 degrees (110 for slightly more rare roasts) transfer roast to a serving platter and let stand for at least 30 minutes, before carving. The roast will not get cold! In fact it will continue to cook, but needs to stand so juices will collect inside the roast.
6. While the roast is resting prepare the Yorkshire Pudding. Gently stir in 1 Tablespoon of fat drippings from the roasting pan into the Yorkshire Pudding. Grease 12 Muffin cups (no paper liners please!) and fill 3/4 full with the batter. Bake in a pre-heated 450 degree oven for 15 minutes. Reduce heat to 350 degrees and bake about 15-20 minutes longer or until golden brown and crisp. Serve immediately.
7. While the Yorkshire Pudding is cooking heat the wild mushroom sauce in a saucepan until hot. Whisk until smooth. If you are feeling really ambitious.....pour some of the pan drippings and brown bits into the sauce (but remove as much fat as possible first).
8. To Carve the Roast: Remove the string ties with scissors. The bone rack and fat layer have already been cut for you, so once the strings are removed you can easily remove the eye of the roast. But save those delicious meaty bones for later!!!! Discard the fat layer (it was essential for adding flavor and moisture to your roast while it was cooking). Carve the solid roast meat into slices for your guests.

Arrange the slices on your platter, add the garnishes and serve.