



FROZEN FOOD INSTRUCTIONS

THAWING INSTRUCTIONS

Choose from the following two methods for thawing your quarts of Wade's Frozen Food. To view an instructional video on thawing, please visit EatAtWades.com/frozen-foods

Refrigeration Method ****Recommended****

Place frozen quart containers in refrigerator for 24-48 hours to insure that food will thaw in time to cook.

Quick-Thaw Method

If necessary, you can thaw frozen items in about 1 hour using this quick-thaw method:

Step 1: Place sealed food container(s) into a pot or bowl that is slightly shorter than the height of the quart containers. This will insure that water does not get into the food.

Step 2: Place the pot or bowl into a sink and begin filling the pot with COLD water. NEVER USE HOT WATER TO THAW FOOD and do not submerge container in water. When the pot or bowl is full and overflowing reduce the flow of the water to a very small stream. The small stream of water will insure that the water is continually changing which will help to thaw the product quicker. We have found that soufflé and dressing will thaw in 30 to 45 minutes, but macaroni will take longer to thaw if frozen solid. ***IMPORTANT: As soon as the frozen food item has thawed, you should put the quart container back into the refrigerator until time to cook. DO NOT allow food to sit out at room temperature overnight to thaw.***

Food Safety Guidelines

We've taken great care to insure that your food was prepared and stored in a manner that will provide you with a safe and appetizing meal. However, we do want to inform you of some handling procedures that will help insure that your food has a long shelf life and, most importantly, that it remains safe for consumption.

- Frozen items purchased at Wade's should STAY FROZEN until ready to thaw, heat and serve.
- Refrigerated items purchased at Wade's should STAY REFRIGERATED until ready to serve.
- DO NOT thaw frozen foods at room temperature or under warm water for any reason.

Food Safety Guidelines (continued)

- DO NOT let cooked or refrigerated food sit out at room temperature for extended periods of time.
- Heat & Eat Sides (cooked items) must be reheated to at least 165° before serving.
- Cook-at-home Sides (uncooked items) should be cooked according to the specific item's instructions.
- If you purchased pints or quarts of hot food from Wade's and you will not be consuming it right away, then you should remove the lids from the containers and place these items into the refrigerator. Removing the lids will allow the food to cool as quickly as possible. If you have purchased our larger 2 quart containers of hot food, transferring this hot food into shallow pans large enough to allow the food to spread out will allow the food item to cool more quickly. Cover items after they have cooled to avoid them drying out.

COOKING INSTRUCTIONS

HOLIDAY SPECIALITIES

These products are available on our Holiday Pick Up Line during Thanksgiving, Christmas and Easter. These are items that should be kept refrigerated until ready to heat and serve.

Butterball® Boneless Turkey Breast

This product is fully cooked and ready to eat cold, or heated if preferred. To serve hot: Preheat oven to 400° (regular) or 375° (convection). Layer SLICED turkey in a casserole dish and add chicken broth or a little Wade's Turkey Gravy. Cover the dish with aluminum foil and heat until the turkey is at least 165°, approximately 15 - 20 minutes. Any unsliced turkey should be returned to the refrigerator immediately. We DO NOT recommend heating the whole turkey in the oven because there is no way to heat it to a safe temperature without drying it out.

Spiral Ham

This product is fully cooked and ready to eat cold, or heated if preferred. To serve hot: Preheat oven to 325°. Place ham on a baking pan and cover with foil. Heat ham for 1 hour and 20 minutes until warmed through. You can also heat slices in a frying pan over medium, approx. 1 minute per side.

Green Beans

On a stove top, place green beans into an appropriately sized pot. Add ¼ cup water per quart of beans. Heat on medium setting. Stir occasionally. Green beans are ready when they begin to boil in the center and have reached at least 165°. You can also reheat green beans in the microwave according to your microwave's reheating instructions.

BREAD

Remove from bag before heating. Yeast Rolls and Cornbread heat best when thawed.

Yeast Rolls

These rolls are par-baked and must be cooked before eating. DO NOT microwave. Yeast Rolls can be heated frozen but for best taste and quality, allow rolls to thaw in refrigerator about 4 hours prior to heating. Preheat oven to 400°. Place rolls on a sheet pan and cook for 8 -10 minutes if thawed and 10-12 minutes if frozen. Brush tops of rolls with margarine or butter while hot for extra flavor.

Cornbread

Cornbread can be heated frozen but for best taste and quality, allow muffins to thaw in refrigerator about 4 hours prior to heating. Place muffins on non-metallic surface. Cover with cloth or paper napkin. Microwave on high 10-40 seconds for 2 muffins; 60-80 seconds for 6 muffins. Heat times are estimates and may vary based on wattage of your microwave.

HEAT & EAT SIDES

The following instructions are for our cooked products that can be reheated on either the stovetop or in the oven. If thawing is indicated in the cooking instructions, see thawing instructions in this brochure.

Creamed Corn

Thaw creamed corn before heating. Preheat oven to 400° (regular) or 375° (convection). Spray appropriately sized oven safe dish (CorningWare or Pyrex) with pan spray. Place thawed corn in dish, level and cover with foil. Heat for 45 minutes, uncover and stir. Corn will be bubbling and at least 165° when ready. If not hot, replace cover & heat for an additional 10-15 minutes.

Turnip Greens

Thaw turnip greens before heating. On a stove top, place thawed greens into an appropriately sized pot. If you do not see a little juice in the pot add 2 to 4 TBS of water per quart of greens. Heat on medium setting while stirring frequently. Turnip greens are ready when they begin to simmer in the pot. Allow to simmer while stirring for about a minute.

Turkey Gravy Or Beef Gravy

Gravy can be heated frozen but for shorter cooking time thaw gravy before heating. On a stove top, place the gravy into an appropriately sized pot. Heat on low to medium setting. Stir frequently! Remove when gravy has thinned out and shows the first sign of boiling. To thin, add just a little chicken (or beef) broth (1/8 cup per pint).

Vegetable Soup Or Spaghetti Sauce

Soup/Sauce can be heated frozen but for shorter cooking time thaw soup/sauce before heating. On a stove top, place soup/sauce into an appropriately sized pot. Heat on medium setting while stirring frequently. Soup/sauce is ready when it begins to simmer in the pot. Allow to simmer while stirring for about a minute.

COOK-AT-HOME SIDES

The following instructions are for uncooked products. Do not attempt to cook these products in a microwave. When it calls for greasing the casserole dish use pan spray (like PAM) or use solid vegetable shortening (like Crisco). You must thaw all items before cooking so please see thawing instructions in this brochure. We recommend an 8x8 CorningWare or Pyrex casserole dish for 1-2 quarts and a 9x13 dish for 2-3 quarts.

Macaroni & Cheese

Thaw macaroni mixture before cooking. Preheat oven to 400° (regular) or 375° (convection). Place thawed macaroni mixture into a greased casserole dish. Level product to a depth of around 2 inches for best results. Cook covered for 45 minutes. Uncover and cook for another 30 minutes. Shake pan side to side to see if done. Macaroni is done when it begins to gel in the center. If macaroni is not done in 1 hr and 15 minutes, continue cooking at 10-minute intervals until macaroni has sufficiently gelled.

Cornbread Dressing

Thaw dressing before cooking. Preheat oven to 400° (regular) or 375° (convection). Place thawed dressing into a greased casserole dish. Level product to a depth of around 2 inches for best results. Cook dressing uncovered for 1 hour. Dressing is done when slightly firm in the center, browning on top and 190° to 200°. If dressing is not done in 1 hour, continue cooking check at 10-minute intervals until ready.

Broccoli Casserole

Thaw casserole before cooking. Preheat oven to 400° (regular) or 375° (convection). Place thawed broccoli casserole into a greased casserole dish and level product to a depth of around 2 inches for even cooking. Cook uncovered for 1 hour. Broccoli Casserole is done when slightly firm in the center, browning on top and 190° to 200°. If not done in 1 hour, continue cooking and check at 10-minute intervals until ready.

Hashbrown Casserole

Thaw casserole before cooking. Preheat oven to 400° (regular) or 375° (convection). Place thawed casserole into a greased casserole dish and level product to a depth of around 2 inches for even cooking. If too shallow your casserole will cook quicker and may not be as moist after cooking. Cook uncovered for 1 hour. Hashbrown casserole is done when it is browning on top and 190° to 200°. If not done in 1 hour, continue cooking and check at 10 -minute intervals until ready.

Sweet Potato Soufflé

Thaw soufflé before cooking. Preheat oven to 400° (regular) or 375° (convection). Place thawed soufflé into a greased casserole dish. Level product to a depth of around 2 inches for best results. Cook soufflé uncovered for 1 hour. Soufflé is done when it is gelling in the center and beginning to brown on top. If soufflé is not done in 1 hour, continue cooking and check at 10-minute intervals until soufflé has sufficiently gelled. When soufflé is done, remove from oven and evenly spread miniature marshmallows across the top of the cooked soufflé. Place soufflé with marshmallows back into the oven for about 3 to 5 minutes to let marshmallows brown. Watch carefully when browning marshmallows to avoid burning them.