

**PRIME RIB REHEATING INSTRUCTIONS:**

1. Take dish out an hour before heating to reach room temp.
  2. Preheat oven to 350°.
  3. Uncover & cook for 30-45 minutes.\*
  4. Allow 10 minutes before carving.
- \*Time may vary depending on oven.

**BRISKET REHEATING INSTRUCTIONS:**

1. Take dish out an hour before heating to reach room temp.
  2. Preheat oven to 325°.
  3. Cook covered tightly with the sauce for 45-60 minutes for a whole brisket and 30 to 45 minutes for a half Brisket.\*
- \*Time may vary depending on oven.

**HOLIDAY CHICKEN REHEATING INSTRUCTIONS:**

1. Take dish out an hour before heating to reach room temp.
  2. Preheat oven to 325
  3. Cover and bake for 35-40 mins
- \*Time may vary depending on oven

**HONEY GLAZED HAM REHEATING INSTRUCTIONS:**

1. Take dish out an hour before heating to reach room temp.
  2. Preheat oven to 275°- 300°.
  3. Place ham in pan filled with 1/2 inch of water and cover tightly with foil.
  4. Cook for 10 minutes a pound.\*
- \*Time may vary depending on oven.

**CASSEROLE REHEATING INSTRUCTIONS:**

1. Take casserole out of refrigerator 1 hour before reheating.
  2. Preheat oven to 325°.
  3. Bake casserole for 25-30 minutes covered, then remove cover and bake an additional 10-20 minutes.\*
- \*Time may vary depending on oven.

**MASHED POTATOES & WHIPPED SWEET POTATO-REHEATING INSTRUCTIONS:**

1. Take dish out half an hour before to reach room temp.
  2. Preheat oven to 325°.
  3. Heat Covered for 20-25 minutes. Best on a cookie sheet with a little water in it\*
- \*Time may vary depending on oven.

**POTATOES-ROASTED REHEATING INSTRUCTIONS:**

1. Take dish out half an hour before to reach room temp.
2. Preheat oven to 400°.
3. Place on cookie sheet in single layer & heat for 15-20 minutes\*

**CARVED TURKEY REHEATING INSTRUCTIONS:**

1. Take dish out an hour before heating to reach room temp.
  2. Preheat oven to 325°.
  3. Put 1/2 cup water or stock in pan, cover with foil & heat for 30 min. Best to use meat thermometer. Temp should be 160\*
- \*Time may vary depending on oven.

**STUFFING REHEATING INSTRUCTIONS:**

1. Take Stuffing out of refrigerator 1 hour before reheating.
  2. Preheat oven to 325°.
  3. Depending on the amount of stuffing you plan to reheat, drizzle a few tablespoons or up to 1/4 cup of chicken or turkey broth into the stuffing to moisten it.
  4. Bake in an oven safe dish for 25-30 minutes covered\*
- \*Time may vary depending on oven.

**ROASTED VEGETABLE REHEATING INSTRUCTIONS:**

1. Take Veggies out of refrigerator 1/2 hour before reheating.
  2. Preheat oven to 400°.
  3. Best to transfer to a cookie sheet & heat uncovered for 15-20 minutes .\*
- \*Time may vary depending on oven.

**VEGETABLE REHEATING INSTRUCTIONS:**

1. Take Veggies out of refrigerator 1/2 hour before reheating.
  2. Preheat oven to 325°.
  3. Heat covered for 20-30 minutes .\*
- \*Time may vary depending on oven.

**POTATOES-AUGRATIN/SLICED SWEET POTATO REHEATING INSTRUCTIONS:**

1. Take dish out an hour before heating to reach room temp.
  2. Preheat oven to 325°.
  3. Heat Covered for 30-45 min. Best on a cookie sheet with a little water in it\*
- \*Time may vary depending on oven.

**SOUP, SAUCE & GRAVY REHEATING INSTRUCTIONS:**

1. Place soup, sauce or gravy in sauce pan.
  2. Cook on Medium heat for 5-10 minutes.
- \*Time may vary depending on stove.

**QUICHE REHEATING INSTRUCTIONS:**

1. Take out Quiche 1 hr prior to reheating to get room temp.
  2. Preheat oven to 325°.
  3. Reheat quiche 20-35 minutes covered.\*
- \*Time may vary depending on oven.

**CREME BRULEE FRENCH TOAST REHEATING INSTRUCTIONS:**

1. Take out of refrigerator 1 hour before reheating.
  2. Preheat oven to 350°.
  3. Bake for 15-20 minutes, covered.
- \*Time may vary depending on oven.

**APPETIZER REHEATING INSTRUCTIONS:**

1. Preheat oven to 350° . FOR ALL FRIED CRISPY APPS 400°.
  2. Place Hor d'oeuvres on a cookie sheet.
  3. Reheat for 5-15 minutes.\*
- \*Time may vary depending on oven.

**APPETIZER MEATBALLS/MUSHROOMS REHEATING INSTRUCTIONS:**

1. Preheat oven to 350°.
  2. Place covered container in oven. Heat for 15-20 minutes.\*
- \*Time may vary depending on oven.