

BEEF ENTREE REHEATING INSTRUCTIONS

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.

SHORT RIB REHEATING INSTRUCTIONS:

1. Take dish out an hour before reheating to allow entree to get to room temperature.
2. Preheat oven to 325°.
3. Cook covered tightly with the sauce for 30 to 45 minutes*

*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.

FILET MIGNON REHEATING INSTRUCTIONS:

1. Take filet out an hour before reheating to allow entree to get to room temperature. (Instructions for Medium Rare)
2. Preheat oven to 350°.
3. Heat uncovered for 20-25 minutes for a whole filet.*
4. Heat uncovered for 10-15 minutes for individual sized filets.*

*Time may vary depending on oven.

FLANK STEAK REHEATING INSTRUCTIONS:

1. Take Flank Steak out of refrigerator 1 hr prior to heating to reach room temperature.
2. Preheat oven to 300°.
3. Bake Flank Steak with Sauce, covered for 20-25 minutes.

*Time may vary depending on oven.

BEEF BURGUNDY REHEATING INSTRUCTIONS:

1. Take both dishes out of refrigerator 1 hour before reheating.
2. Preheat oven to 325°.
3. Bake beef for 25-30 minutes covered.*
4. Bake noodles for 5-10 minutes covered*

*Time may vary depending on oven.

GARLIC STUDDER TRI-TIP REHEATING INSTRUCTIONS:

1. Take Tri-Tip out of refrigerator an hour before heating to allow dish to get to room temperature.
2. Preheat oven to 350°.
3. Bake Tri-Tip, covered for 25-35 minutes.*

*Time may vary depending on oven.

CHICKEN ENTREE REHEATING INSTRUCTIONS

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 minutes.*

*Time may vary depending on oven

CHICKEN REHEATING INSTRUCTIONS:

1. Take dish out an hour before heating to allow dish to get to room temperature.
2. Preheat oven to 350°.
3. Bake dish, covered for 15-25 minutes.*
4. Check dish after 15min to see if ready or needs additional time.

*Time may vary depending on oven.

TURKEY ENTREE REHEATING INSTRUCTIONS

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.

WHOLE TURKEY REHEATING INSTRUCTIONS:

1. Take turkey out an hour before heating to allow it to reach room temperature.
2. Preheat oven to 325°.
3. Put 1/2 cup water or stock in pan, cover with foil & reheat 5 minutes per pound . Best to use a meat thermometer. Temp should be at 150° to 160*
4. For Crispy skin take out bird set your thermometer to 550° when it is to temp put in your uncovered bird & heat for 7-12 minutes.*(*Time may vary depending on oven.)
4. Allow 15 to 20 minutes before carving for moist turkey.

SEAFOOD ENTREE REHEATING INSTRUCTIONS

SALMON REHEATING INSTRUCTIONS:

1. Take Salmon out of refrigerator an hour before heating to allow dish to get to room temperature.
2. Preheat oven to 350°.
3. Bake Salmon, covered for 15-20 minutes.*
4. Check Salmon after 15 min to see if ready or needs additional time.

*Time may vary depending on oven.

PORK ENTREE REHEATING INSTRUCTIONS

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.

PORK LOIN REHEATING INSTRUCTIONS:

1. Take dish out an hour before heating to allow entree to get to room temperature.
 2. Preheat oven to 350°.
 3. Heat Pork Loin Covered for 30 minutes.
 4. Check after 30 minutes to see if needs additional time.*
- *Time may vary depending on oven.

CROWN PORK ROAST REHEATING INSTRUCTIONS:

1. Take roast out an hour before heating to allow entree to get to room temperature.
2. Preheat oven to 350°.
3. Make sure to keep foil on bones tips to prevent burning.
4. Cook uncovered for 45-50 minutes.*
5. Allow 15 minutes for resting before carving.

CRAN-APPLE DEMI-GLACE:

1. In a Saucepan, bring sauce to a light boil & simmer.*
 2. Serve warm.
- *Time may vary depending on stovetop.

VEGETABLE ENTREES REHEATING INSTRUCTIONS

PORTOBELLO MUSHROOM REHEATING INSTRUCTIONS:

1. Take mushroom out of refrigerator 15 minutes prior to heating.
 2. Preheat oven to 350°.
 3. Bake dish, covered for 15-20 minutes.
- *Time may vary depending on oven.

RAVIOLI REHEATING INSTRUCTIONS:

1. Take Raviolis out of refrigerator 1/2 hour before reheating.
 2. Preheat oven to 325°.
 3. Heat covered for 15-20 minutes.*
- *Time may vary depending on oven.

ACORN SQUASH & SPAGHETTI SQUASH REHEATING INSTRUCTIONS:

1. Take pan of squash out of refrigerator 1 hour before reheating.
 2. Preheat oven to 325°.
 3. Heat covered for 20-30 minutes, uncover and heat for another 10 minutes.*
- *Time may vary depending on oven.

MISC ENTREE REHEATING INSTRUCTIONS

RACK OF LAMB REHEATING INSTRUCTIONS:

1. Take container with Lamb out of refrigerator 1 hour prior to reheating.
2. Preheat oven to 325°.
3. Heat for 15 to 20 minutes or longer depending on how well you would like your lamb done.
4. Take out let sit for 10 minutes before cutting into.

PULLED PORK/ TRI TIP REHEATING INSTRUCTIONS:

1. Preheat oven to 300°.
 2. For Tri-Tip: Heat covered for 10-15 minutes.*
 3. For Pulled Pork: Heat covered for 15-20 minutes.*
- *Time may vary depending on oven.

BRATWURST REHEATING INSTRUCTIONS:

1. Preheat oven to 325°.
 2. Place Brats in an oven safe pan and cover with foil.
 3. Reheat for 20-25 minutes* covered.
- *Time may vary depending on oven.

IND Beef Wellington REHEATING INSTRUCTIONS:

1. Preheat oven to 375°.
 3. Uncover & cook for 15-25 minutes.*
- best to have a meat thermometer and test temperature in middle and center of wellington. MR will be 125-130 Medium 130-135 Well 135-140
4. Allow 10 to 15 minutes before serving.
- *Time may vary depending on oven.
- Bernaise Sauce should be taken out of the refrigerator a couple of hours and just put in a warm water bath to reheat. It will not be super hot just warm.

LG Beef Wellington REHEATING INSTRUCTIONS:

1. Take Wellington out a half hour before heating to take the chill off.
 2. Preheat oven to 375°.
 3. Uncover & cook for 20-30 minutes.*
- best to have a meat thermometer and test temperature in middle and center of wellington. MR will be 125-130 Medium 130-135 Well 135-140
4. Allow 10 to 15 minutes before carving.
- *Time may vary depending on oven.
- Bernaise Sauce should be taken out of the refrigerator a couple of hours and just put in a warm water bath to reheat. It will not be super hot just warm

INDIVIDUAL DINNER REHEAT INSTRUCTIONS:

1. Take dinner out of refrigerator 30 min before reheating [Be sure to remove roll and foiled butters from container].
 2. Preheat oven to 350°.
 3. Bake individual dinner in an oven safe container for 15-20 minutes covered.*
 4. If microwaving, transfer to a microwavable container with a cover & heat for 1.5 minutes- check it, and then continue in intervals of 30 seconds.
- *Time may vary depending on oven or microwave.

SIDE DISH REHEATING INSTRUCTIONS

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.

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.)
(For Sweet Potato, add marshmallows on top for the last 5 minutes of heating)

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.)
(For Sweet Potato, add marshmallows on top for the last 5 minutes of heating)

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*

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.

BEANS REHEATING INSTRUCTIONS:

1. Take dish out an hour before heating to allow dish to get to room temperature.
2. Preheat oven to 350°.
3. Add a small amount of water. (so that the beans won't dry out)
4. Cover with foil and bake for 20-30min.*

*Time may vary depending on oven.

RICE REHEATING INSTRUCTIONS:

1. Take dish out an hour before heating to allow dish to get to room temperature.
2. Preheat oven to 350°.
3. Put rice onto a cookie sheet and add a small amount of water. (so that the rice won't dry out)
4. Cover cookie sheet with foil and bake for 20-30min.*

*Time may vary depending on oven.

BREAKFAST REHEATING INSTRUCTIONS

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.

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.

BREAKFAST BURRITO REHEATING INSTRUCTIONS:

1. Take out Burritos 1 hour prior to reheating so they are room temp.
 2. Preheat oven to 350°.
 3. Reheat Burritos for 20-30 minutes (Leave in covered Foil Pan)*
- *Time may vary depending on oven.

BACON & SAUSAGE REHEATING INSTRUCTIONS

1. Take out dish 1 hour prior to heating.
 2. Preheat Oven to 350 degrees
 3. Heat dish uncovered for 15-20 minutes*
- *Time may vary depending on oven

EGGS FLORENTINE REHEATING INSTRUCTIONS:

1. Preheat oven to 350°.
 2. Put eggs florentine into oven directly from the refrigerator.
 3. Reheat for 15-20 minutes covered.*
- *Time may vary depending on oven.

FRITTATA REHEATING INSTRUCTIONS:

1. Preheat oven to 350°.
 2. Bake frittata 15-20 minutes covered.*
- *Time may vary depending on oven.

STRATTA REHEATING INSTRUCTIONS:

1. Preheat oven to 350°.
 2. Bake stratta 30-50 minutes covered.*
- *Time may vary depending on oven.

SWEET POTATO HASH REHEATING INSTRUCTIONS:

1. Take potatoes out half an hour before heating to allow dish to get to room temperature.
 2. Preheat oven to 350°.
 3. Heat covered for 15 minutes*
 4. Heat uncovered for additional 10-15 minutes*
- *Time may vary depending on oven.

APPETIZER REHEATING INSTRUCTIONS

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.

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.

DIP REHEATING INSTRUCTIONS:

- [Artichoke | Spinach & Artichoke]
1. Take dip out of refrigerator 1 hour before reheating.
 2. Preheat oven to 350°.
 3. Bake dip in oven for 20 minutes uncovered.*
- *Time may vary depending on oven.

BRIE REHEATING INSTRUCTIONS:

- [Plain | Apricot & Almonds | Sundried Tomato & Pesto | Cranberry]
1. Preheat oven to 350°.
 2. Bake until soft, not melting.
 3. Approximately 5-8 minutes or soften in warming drawer.*
- *Time may vary depending on oven.

MISCELLANEOUS REHEATING INSTRUCTIONS

COBBLER REHEATING INSTRUCTIONS:

1. Take dish out of fridge 30 minutes before heating.
 2. Cover with foil and place in a 350°F (180°C) preheated oven.
 3. Bake for 20 minutes or until warmed through.*
- *Timing may vary on oven
*Time may vary depending on oven

GARLIC BREAD REHEATING INSTRUCTIONS:

1. Wrap bread in foil and place on a baking sheet.
 2. Preheat oven to 350°.
 3. Bake for 10-15 minutes, or until warmed through.*
- *Time may vary depending on oven.