

## Basic Re-Heating Instructions:

<b>TURKEYS – WHOLE AND BONELESS BREAST - COOKED</b>	<p style="text-align: center;">Pre-heated 325 Degree Oven                      Reheating Can Take Up To 90 Minutes - Check Turkey Temperature after 30 Minutes                      Add A Small Amount of Liquid (Water, Chicken Bouillon, White Wine Etc.)                      To the Bottom of Roasting Pan - This will Create Steam and Moisture  <b>Do NOT add a lot of Liquid; This Is Just to Create Moisture</b>  <b>Boneless turkey breast OR carved turkey - 350* 15 – 30mins COVERED – internal temp should reach 165 on a meat thermometer</b></p>
<b>SPIRAL HAM</b>	<p style="text-align: center;">~ if the ham is “on the bone” – requires a slow reheat – Pre-heat the oven to *300 - ½ ham - approx. 40 minutes – You can lightly cover the ham  <b>Sliced and in a tray</b> – oven pre-heated to *350 – approx. ½ hour – covered.</p>
<b>WHOLE TENDERLOIN</b>	<p style="text-align: center;">375* - Keep COVERED – 10-15 minutes in the oven – if you have a meat thermometer – MEDIUM RARE will temp out at 100-110* on your thermometer</p>
<b>WHOLE PRIME RIB</b>	<p style="text-align: center;">350* - UNCOVERED –                      MEDIUM RARE will temp out at 110-120* on your thermometer (45min – 1hr)</p>
<b>ALL BEEF SLICED</b>	<p style="text-align: center;">350* oven – UNCOVERED for 15-20 minutes                      Pour Hot Demi over top</p>
<b>CHICKEN BREASTS</b>	<p style="text-align: center;">350* oven – UNCOVERED for 15-20 minutes                      Warm any sauce on stove top on medium and pour over after heated</p>
<b>FLANK STEAK</b>	<p style="text-align: center;">SLICED – Bring to Room temp and heat at 300 for 5-10mins                      WHOLE – bring to room temp then heat at 300 for 20mins</p>
<b>SALMON</b>	<p style="text-align: center;">Pre-heat oven to 300 – uncovered – 10-15 mins</p>
<b>LASAGNA / AU GRATINS / MAC &amp; CHEESE</b>	<p style="text-align: center;">Pre-heated oven - 350                      Bring to room temp prior to heating by 1hr                      Full pan – 1 hr minimum up to 90mins / Half pan – 45min – 1:15hr                      Let rest 20 mins before cutting and Keep covered</p>
<b>VEGETABLES</b>	<p style="text-align: center;">Pre-heated 350 Degree Oven - 2-4 minutes per pound uncovered</p>
<b>MASHED POTATOES</b>	<p style="text-align: center;">Put the Potatoes in a Sauce Pan or Pot - Add a Small Amount of Milk and 2 Pats of Butter to bottom of Pan - Heat Over Low Heat – Stir &amp; Keep Covered - 30 Minutes</p>
<b>STUFFING</b>	<p style="text-align: center;">Pre-heated 325 Degree Oven - Add Approx. 2 Tablespoons of Water to Pan                      20-25 Minutes - (Depending on Amount Ordered)</p>
<b>HOT APPETIZERS</b>	<p style="text-align: center;">Preheated 350-375* oven for 5-10 minutes – uncovered – they are small &amp; don’t need a lot of time in the oven – keep an eye on them while reheating</p>
<b>SLIDERS</b>	<p style="text-align: center;">Pre-heat oven to 300 – keep covered – 20-30mins</p>
<b>PASTA / RAVIOLI</b>	<p style="text-align: center;">Boil water and add pasta/raviolis for 1-2 mins. Heat sauce on stove top over medium until boiling and pour over pasta/ravioli</p>
<b>ROLLOTINI AND EGGPLANT TOWERS</b>	<p style="text-align: center;">Preheat 300 uncovered for 10-15mins</p>

***Please Note: These Are GUIDELINES – All Ovens Are Different: Convection Ovens and Standard Oven Temperatures WILL VARY! Always Keep an Eye on Your Food – Check Mid-Way through the Listed Time! Happy Holidays!!!***