



holiday Reheating Guide

Stuffed Meatballs

Preheat oven to 400°. Cook covered for approximately 10-15 minutes or until warmed through.

Beef Tenderloin

Preheat oven to 400°. Cook uncovered for approximately 20-25 minutes for rare (or internal temperature reaches 115°). 25-30 minutes for medium rare (internal temp reaches 125°) or 30-35 minutes for medium (internal temperature reaches 135°). Let the meat rest 10 minutes before slicing. The meat will continue to increase in temperature while resting.

Ham

Preheat oven to 350°. Add water to the tray with ham. Cook covered for approximately 40-45 minutes or until internal temperature reaches 140°.

Herb Roasted Turkey Breast

Preheat oven to 350°. Add 2 cups of water or broth to pan. Cook covered for 50-60 minutes or until internal temperature reaches 145°. The turkey is fully cooked and just needs to be warmed through. For a crisp skin, remove the cover after temp is reached and broil for 2-5 minutes. Cut turkey into slices and put slices into the leftover liquid in pan before serving.

Cod Piccata

Preheat oven to 350°. Cook covered for approximately 10-12 minutes or just warmed through.

Meat Lasagna or Vegetable Lasagna

Preheat oven to 375°. Cook covered for approximately 40-50 minutes, until warmed through and bubbly. Allow lasagna to rest for 10 minutes before cutting.

Quiche

Preheat oven to 350°. Cook covered for approximately 15 minutes, until warmed through.

TURN OVER FOR ADDITIONAL INSTRUCTIONS

PLEASE DO NOT PUT PLASTIC IN OVEN - USE FOIL TO COVER DISHES WHEN REHEATING IN OVEN.



Homemade Turkey Gravy or Red Wine Demi Glace

Pour sauce into a medium saucepan. Warm gently over low to medium-low heat, stirring often. Once warmed through (approximately 8-10 minutes), turn off heat and decant to gravy boat. Serve immediately. (Note: For a thinner turkey gravy, add water or broth).

Friend's Cranberry Stuffing

Preheat oven to 375°. Add a bit of stock or water to moisten stuffing. Cook covered for 30-40 minutes, or until warmed through. Cook uncovered for an additional 10 minutes for a crispy topped stuffing.

Classic Mashed Potatoes or Mashed Butternut Squash

Preheat oven to 375°. Dot the top with butter or cream if desired. Cook covered for 20-30 minutes, or until warmed through.

Carrots & Fennel or Asparagus or Brussel Sprouts

Preheat oven to 375°. Cook covered for 15-20 minutes or until warmed through.

Scalloped Potatoes or Mac & Cheese

Preheat oven to 375°. Cook covered for 20-30 minutes, or until warmed through.

Bakery Rolls or Croissants

Warm at 325° for 10-15 minutes in an oven safe dish.

Pies

Serve at room temperature with whipped cream or ice cream. Or heat at 350° for 10-15 minutes until heated through.

PLEASE NOTE THAT COOKING TIMES AND TEMPERATURES VARY FROM OVEN TO OVEN. FOR BEST RESULTS, WE RECOMMEND USING A FOOD THERMOMETER.



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