

## Suggested Reheating Instructions

### **A la Carte Items**

#### **CHICKEN, BEEF, HAM & EGGPLANT ENTREES, PASTA, OR STUFFING SIDE DISHES**

Preheat oven to 350°F , 30-45 minutes, covered until internal temperature reaches 145°F. Remove Cover and Mix Potatoes Well.

#### **VEGETABLES**

Preheat oven to 350°F , 25-30 minutes, covered

### **Holiday Items**

#### **TO REHEAT COOKED TURKEY**

- 1) Preheat Oven To 350°F
- 2) Remove All Garnish (Kale, Oranges & Cranberries)
- 3) Brush Skin Lightly with Vegetable Oil
- 4) Roast For 1.5 Hours
- 5) Check Temperature with A Meat Thermometer. The Temperature Should Be 140°F
- 6) Carve & Serve Immediately

#### **TO REHEAT COOKED SPIRAL HAM**

- 1) Preheat Oven To 350°F
- 2) Remove All Garnish
- 3) Roast For 1 – 1.5 Hours
- 4) Check Temperature with A Meat Thermometer. The Temperature Should Be 140°F

#### **TO REHEAT COOKED STUFFED PORK LOIN**

- 1) Preheat Oven To 350°F
- 2) Remove All Garnish
- 3) Roast For 45 Min -1 Hour
- 4) Check Temperature with A Meat Thermometer. The Temperature Should Be 140°F

#### **TO REHEAT BAKED ZITI**

Preheat Oven To 350°F.. Keep pan covered for about 20 Min – 30 Min. Remove cover and place back in oven for 15 minutes. Remove and allow 10 minutes to rest before serving.

#### **TO REHEAT WHIPPED MASHED POTATOES or ROASTED POTATOES**

Preheat Oven To 350°F. Keep Pan Covered for About 45 Min – 1 Hour  
Remove Cover and Mix Potatoes Well.

#### **TO REHEAT ROASTED VEGETABLES or GREEN BEAN ALMONDINE**

Preheat Oven To 350°F. Covered for 35 min. Mix Well.

#### **TO WARM ROLLS**

Preheat Oven To 350°F. Heat for 2-3 Minutes

# **Holiday Items**

## **DINNER FOR 4**

### **TO REHEAT COOKED TURKEY**

1. Preheat Oven To 350°F
2. Remove Lids and Top with Aluminum Foil
3. Brush Skin Lightly With Vegetable Oil
4. Roast For 20- 30 Min.
5. Check Temperature with A Meat Thermometer. The Temperature Should Be 140°F
6. Carve & Serve Immediately

### **TO REHEAT COOKED SPIRAL HAM**

1. Preheat Oven To 350°F
2. Remove Lids and Top with Aluminum Foil
3. Roast For 20-30 Min.
4. Check Temperature with A Meat Thermometer.

### **TO REHEAT COOKED STUFFED PORK LOIN**

1. Preheat Oven To 350°F
2. Remove Lids and Top with Aluminum Foil
3. Roast For 20-30 Min
4. Check Temperature with A Meat Thermometer.

## **DINNER FOR 12**

### **TO REHEAT COOKED TURKEY**

1. Preheat Oven To 350°F
2. Remove All Garnish (Kale & Oranges,Cranberries)
3. Brush Skin Lightly With Vegetable Oil
4. Roast For 20- 30 Min.
5. Check Temperature with A Meat Thermometer. The Temperature Should Be 140°F
6. Carve & Serve Immediately

### **TO REHEAT COOKED SPIRAL HAM**

1. Preheat Oven To 350°F
2. Remove All Garnish
3. Roast For 20-30 Min.
4. Check Temperature with A Meat Thermometer.

### **TO REHEAT COOKED STUFFED PORK LOIN**

1. Preheat Oven To 350°F
2. Remove All Garnish
3. Roast For 20-30 Min
4. Check Temperature with A Meat Thermometer.