



Fine Food & Good Ideas

Reheating Instructions

Vegetables/ Side Dishes

Preheat Oven To 325°. Pour Contents Into Baking Pan, Sprinkle A Little Water And Cover With Foil. Then Follow Reheat Times Listed Below.

Roasted Vegetables

- 10-15mins

Roasted Root Vegetables

- 10-15mins

Roasted Asparagus

- 5-10mins Or Until Hot

Haricots Verts / String Beans

- 5-10mins Or Until Hot

Roasted Brussel Sprouts

- 5-10mins

Baked Sweet Potatoes & Granny Smith Apples

- 5-10mins

Wild Rice with Chestnuts/ Wild Rice with

Apricots

- 5-10mins

Potatoes Au Gratin / Sweet Potato Au Gratin

- 10-20mins

Broccoli Rabe

- 5-10 Mins Or Until Hot

Broccoli W/ Garlic & Oil

- 5-10 Mins Or Until Hot

Roasted Acorn Squash/ Butternut Squash

- 10-15 Mins

Grilled Artichoke Bottoms

- 5-10 Mins Or Until Hot

Sicilian Carrots

- 5-10 Mins

Roasted Portobello Mushrooms

- 5-10 Mins Or Until Hot

Braised Red Cabbage

- 5-10mins

Zucchini Infornate

- 5-10mins

Mashed Potatoes

- To Microwave, Put It On High For 4 Minutes, Stir, And Heat For 4 More Minutes. Repeat This Until Heated All The Way Through.
- To Use A Stovetop, Put The Potatoes In A Pot With $\frac{1}{4}$ Cup Of Milk, Stirring Often, & Warm Over Medium Heat For 3-5 Minutes Or Until Heated Through.

Grilled Vegetables

- Put The Vegetables On A Baking Pan And Heat Uncovered For 6-8 Mins In A 350 Degree Oven. They Taste Great Room Temperature As Well.

Sweet Potato Puree

- Pour Contents Into A Saucepan; Sprinkle A Little Water On Top And Warm Through Over Medium-Low Heat For 5 Mins, Stirring Often.

Roasted Potatoes/ Roasted Fingerling Potatoes

- Preheat Oven To 350 Degrees. Warm The Potatoes In A Shallow Pan, Tossing Often For About 15-20mins.

Sautéed Spinach

- To Serve Room Temperature, Remove From Refrigeration 30 Mins Prior To Serving, To Serve Warm, Heat In An Olive Oil Coated Pan For About 3 Mins.

Zucchini Fritters / Potato Pancakes/ Sweet Potato Pancakes

- Reheat In A 350 Degree Oven For About 8-10mins On A Single Layer Pan.

Creamed Spinach

- Place In A Saucepan On Medium High Heat, For About 5-10 Minutes.

Poultry

Roasted Chicken / Spicy Roasted Chicken / Asian-Style Roasted Chicken / Organic Roasted Chicken

- Place Chicken In A Roasting Pan With 1/8 Inch Of Broth Or Water, Cover, And Put In 350-Degree Oven For 15 Mins. Then, Remove The Cover, And Baste Chicken With Broth In Pan. Then Heat The Chicken, Uncovered, For About 10 More Mins Until Done.

Roasted Turkey Breast

- Preheat Oven To 350°. Pour ½ Cup To 1 Cup Of Water, Oil Or Gravy Into Pan Holding The Meat. Cover With Aluminum Foil And Place In Oven For 10-15 Mins Or Until Heated Through.

Chicken Paillard

- Place Chicken In A Skillet With A Very Little Bit Of Water (To Keep Moisture) Then Cover And Heat On Medium Heat Until Heated All The Way Through.

Roasted Duck

- Preheat Oven 300°. Cover with Aluminum Foil and Heat for 12-15mins Or Until Warm.

Cornish Hen

- Preheat Oven 300°. Cover with Aluminum Foil and Heat for 10mins Or Until Warm.

Chicken Wings / Chili Kickers

- Preheat Oven 300°. Cover with Aluminum Foil and Heat for 10mins Or Until Warm.

Chicken Francese

- Preheat Oven 300°. Cover with Aluminum Foil and Heat for 10mins Or Until Warm.

Chicken Parmigiana

- Preheat Oven 300°. Cover with Aluminum Foil and Heat for 10mins Or Until Warm.

Beef

Prime Rib Roast

- Remove From Refrigeration 1 ½ Hours before Reheating. Preheat Oven to 300° and Cook For About 15-20 Mins Per Pound Until Heated Through.

Beef Brisket

- Pre-Heat Oven to 350°, Place Brisket in A Pan And Cover With Foil Before Placing In Oven. For 1-3lbs Reheat About 15 Mins, 3-5lbs Reheat About 20 Mins, 5lbs Or More Reheat About 30 Mins.

Grilled Filet Mignon

- Place The Filet In A Lightly Oiled Hot Skillet And Quickly Sear To Warm Without Overcooking It.

Flank Steak

- Preheat Oven 300°. Cover with Aluminum Foil and Heat for 10mins Or until desired temperature

Pot Roast

- Preheat Oven 300°. Cover with Aluminum Foil and Heat for 10mins Or Until Warm.

Holiday/ Seasonal

Focaccia Bread Stuffing/ Cornbread Sausage Stuffing

- Place Contents In Skillet (Make Sure Skillet Is Large Enough To Hold Stuffing Without Overcrowding Pan). Sprinkle ½ Cup To 1 Cup Of Water Over Stuffing. Cover Pan And Cook Over Medium/Low Heat For Approximately 5 Mins, Lifting Lid To Stir Occasionally.

Kugel (all varieties)

- Preheat Oven To 350°, Place Kugel In Aluminum Tin Or Pan And Cover It With Foil- Heat For About 15 Mins.

Matzoh Ball Soup

- The Matzoh Balls Take Longer To Heat Than The Broth, So Take Them Out Of The Broth And Put Them In A Pan With 1/8 Inch Of Liquid (Water Or Chicken Broth). Cover The Pan With Foil And Heat In The Oven At 325° For 10 Mins. Meanwhile, Bring Broth To A Simmer In A Pot Over High Heat. To Serve, Put The Warm Matzoh Balls In Bowls Before Adding Broth.

Tzimmes

- Heat In A Covered Pan For About 20 Minutes, Stirring Occasionally.

Turkey Cooking Instructions

- Set Oven Temperature No Lower Than 325°F. Tuck Wing Tips Under The Shoulders Of The Bird For More Even Cooking. Place Turkey In A Shallow Roasting Pan. Add ½ Cup Of Water To Bottom Of Pan. If Your Roasting Pan Does Not Have A Lid, You Can Place Heavy Duty Aluminum Foil Over The Turkey For The First 1 To 1 ½ Hours. This Allows Maximum Heat Circulation, Keeps The Turkey Moist And Reduces Oven Splatter.
- You Want To Cook The Turkey For 20-22 Mins Per Pound. Always Use A Food Thermometer To Check The Internal Temperature Of Your Turkey.
- Your Turkey Should Be Cooked To A Minimum Internal Temperature Of 165°F. Check The Internal Temperature In The Innermost Part Of The Thigh And Wing And The Thickest Part Of The Breast.

Whole Cooked Turkey Reheating

- Preheat Oven To 350°. Pour 1 Cup Of Water Into The Bottom Of The Same Pan Holding The Meat. Cover With Aluminum Foil And Place In Oven For 2 ½-3 Minutes Per Pound.

Stuffed Mushroom Croquets

- Preheat Oven To 325°. Pour Contents Into Baking Pan, Sprinkle A Little Water And Cover With Foil. Warm for 5-10 mins

Artichoke Bottom with Crab Meat

- Preheat Oven To 325°. Pour Contents Into Baking Pan, Sprinkle A Little Water And Cover With Foil. Warm for 5-10 mins

Kasha Varnishkes

- Preheat Oven To 325°. Pour Contents Into Baking Pan, Sprinkle A Little Water And Cover With Foil. Warm for 5-10 mins

Pumpkin Sformato

- Preheat Oven To 325°. Pour Contents Into Baking Pan, Sprinkle A Little Water And Cover With Foil. Warm for 5-10 mins

Pastas

Lasagna (Bolognese, Pomodoro, and Vegetariana)

- Preheat Oven To 350°. Tent the Pasta with Aluminum Foil, Heat For 20-25 Mins Or Until Heated Through.

Manicotti/ Baked Ziti

- Pour Sauce Over Top Of Pasta And Coat Bottom Of Pan/ Warming Tray With Sauce. Preheat Oven To 300°. Cover With Aluminum Foil, Heat For Approximately 10 Mins Or Until Heated Through.

All Pastas (Pasta Alla Vodka, Rigatoni Alla Norma, Tortellini Alla Panna, etc)

- Put Pasta Into A Pan Covered With Aluminum Foil, In A 350 Degree Oven, Stirring Occasionally (If Necessary), If Warm Until Heated All The Way Through.

Lamb

Herb Crusted Rack of Lamb

- Remove From Refrigeration 30 Minutes Before Reheating. Preheat Oven To 425° And Warm Up For About 10 Minutes (For 8 Ribs, Fewer Ribs Will Require Less Warming Time).

Boneless Leg of Lamb

- Preheat Oven To 375 Degrees And Reheat The Lamb For Approximately 15 Minutes Per Pound, Or Until It Reaches A Minimum Internal Temperature Of 145 Degrees.

Braised Lamb Shanks

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Veal

Stuffed Veal Roast

- Remove From Refrigeration 1 ½ Hours before Reheating. Preheat Oven To 300° And Cook For About 30 Minutes Per Pound Until Heated Through.

Veal Roast

- Remove From Refrigeration 1 ½ Hours before Reheating. Preheat Oven To 300° And Cook For About 30 Minutes Per Pound Until Heated Through.

Pork

Whole Spiral Ham

- Place Ham In A Roasting Dish, Tent With Aluminum Foil And Place Into 325 Degree Oven For About 10 To 14 Minutes Per Pound, Or Until The Ham Reaches An Internal Temperature Of 140 Degrees When Checked By A Meat Thermometer. If Desired, Coat With Glaze During The Final 20-30 Minutes Of Heating.

Pork Loin

- Preheat Oven To 325°. Pour Contents Into Baking Pan, Sprinkle A Little Water And Cover With Foil. Warm for 5-10 mins

Glazed Ham / Baked Ham

- Preheat Oven To 325°. Pour Contents Into Baking Pan, Sprinkle A Little Water And Cover With Foil. Warm for 5-10 mins

Fish

Grilled Salmon (Lemon and Garlic with Oil, Asian Style, Or Pistachio Crusted)

- It Can Be Served At Room Temperature Or Warm. To Reheat, Place The Salmon In A 350-Degree Oven For Approximately 5-8 Minutes.

Shrimp

- Preheat Oven To 325°. Pour Contents Into Baking Pan, Sprinkle A Little Water And Cover With Foil. Warm for 5-10 mins

Basa Filet Francese

- Preheat Oven To 325°. Pour Contents Into Baking Pan, Sprinkle A Little Water And Cover With Foil. Warm for 5-10 mins