

HOLIDAY 2022

# Easy Reheating Instructions



*Keep foods cold until reheating time. Serve immediately when hot.*

## Preheat oven to 350°

Bring food to room temperature by leaving on the counter for approximately 30 minutes. Remove all plastic lids. Foil pans should be placed on a baking sheet into preheated oven.



All reheated foods must reach an internal temperature of at least **165° for 15 seconds** within a two-hour window. For the microwave, foods must reach an internal temperature of 190°.

*Heating times may vary, depending on oven calibration and the number of items in the oven. Use properly calibrated thermometer to monitor the temperature. Check items periodically while reheating. Prepared foods should be reheated only once.*



## Soups, Sauces, & Gravy

Pour item into small saucepan and simmer at medium-low heat on stovetop for 10-12 minutes.

\* Horseradish sauce, cocktail sauce and cucumber sauce are served at room temperature and do not require heating.

## Turkey

**Whole:** add 1 ½ cups low-sodium chicken or turkey broth to roasting pan (to prevent dryness) then heat for 45 minutes, covered with foil. Remove foil and continue heating up to 30 minutes longer, until done.

**Hand-carved:** heat for 15-20 minutes, covered with foil, in gravy or sauce to retain moisture.

## Ham & Beef Tenderloin

Wrap portions tightly with foil and reheat in 225° oven for 10-15 minutes, until just heated through.

## Brisket

Heat for 25-35 minutes, covered with foil. If desired, uncover for last 7-10 minutes for browning.

## Vegetables & Side Dishes

Heat covered for 10-15 minutes. If desired, uncover for last 5-10 minutes for browning and crisping.

**Quiches:** heat uncovered on baking sheet for 10 minutes.

## Crab Cakes & Hors D'Oeuvres

Heat uncovered on baking sheet for 10 minutes.

**Crab Dip:** may need up to 20 minutes

## POST A PHOTO OF YOUR FEAST

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For every food photo posted using the hashtag **#madespecialbyeddies** and tagging us **@eddiesofrolandpark** between November 1, 2022 and January 1, 2023, Eddie's will donate \$1 to the Maryland Food Bank!

**@EDDIESOFROLANDPARK**



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