

HOLIDAY 2021

# 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.

- ▶ Seafood bisque pieces can be gently warmed separately and portioned into bowls with hot soup served otop.
- ▶ 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.

## POST A PHOTO OF YOUR FEAST

Snap a pic from your holiday feast and share it on **Instagram** or **Facebook** with the hashtag **#madespecialbyeddies** for your chance to win a \$500 Eddie's gift card! Every valid entry also generates a \$1 donation to the Maryland Food Bank. Details and rules at:

**EDDIESOFROLANDPARK.COM/MADESPECIALBYEDDIES**



## CUSTOMER APPRECIATION VIRTUAL EVENT

Join us **online** on **Saturday, November 27 at 9pm** as we usher in the holiday season with an entertaining set of jokes and jingles featuring **David DeBoy** and his hit novelty tune, "Crabs for Christmas." Free to stream at:

**FACEBOOK.COM/EDDIESOFROLANDPARK**

## HERE TO HELP

Contact our catering department for further assistance. For fastest response about your order during dates/times when we are closed, please use our contact form:

**EDDIESOFROLANDPARK.COM/CONTACTUS**



**CLOSED ON THANKSGIVING & CHRISTMAS DAY**

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