

HOLIDAYS 2020

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. Place small foil pans on a baking sheet and place in 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. Fully cooked items should be reheated only.

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 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.

