



WE WISH YOU A VERY MERRY CHRISTMAS!

REHEATING INSTRUCTIONS  
 SET ITEMS AT ROOM TEMP WHILE PREHEATING OVEN  
 REHEAT ALL ITEMS TO AN INTERNAL TEMP OF 140°

BEEF TENDERLOIN	REHEAT COVERED AT 375° FOR 20-30 MIN OR TO YOUR PREFERRED LEVEL OF DONENESS
MAPLE-GLAZED HAM	REHEAT COVERED AT 375° FOR 20-30 MIN *longer if you have a large quantity
STEELHEAD TROUT	REHEAT COVERED AT 375° FOR 20 MIN
COGNAC-SHALLOT SAUCE	REHEAT IN A SAUCE PAN, STIRRING FREQUENTLY UNTIL HEATED THROUGH
TARRAGON, MUSTARD-DILL OR HORSERADISH CREAM SAUCES	BRING TO ROOM TEMPERATURE 30 MIN PRIOR TO SERVING, STIR
LOBSTER POT PIE	COVER W FOIL, REHEAT AT 375° FOR 30 MIN, UNCOVER, COOK 10-15 MIN MORE
TWICE-BAKED POTATOES	REHEAT COVERED AT 375° FOR 20 MIN, UNCOVER, COOK 10-15 MIN MORE
SOUP	REHEAT IN A SAUCEPAN, STIRRING FREQUENTLY UNTIL HEATED THROUGH
DINNER ROLLS	STORE AT ROOM TEMP. WARM UP UNCOVERED AT 375° FOR 5 MIN
SALAD	BRING DRESSING TO ROOM TEMPERATURE 1 HOUR PRIOR TO SERVING, SHAKE

	SMALL PAN	HALF PAN
LASAGNA	BAKE COVERED AT 375° FOR 30 MIN, UNCOVER, COOK 10-15 MIN MORE	BAKE COVERED AT 375° FOR 45 MIN, UNCOVER, COOK 10-15 MIN MORE
MASHED POTATOES	REHEAT COVERED AT 375° FOR 30-40 MIN, STIRRING OCCASIONALLY	REHEAT COVERED AT 375° FOR 45-60 MIN, STIRRING OCCASIONALLY
BRUSSEL SPROUTS	REHEAT COVERED AT 375° FOR 30 MIN, UNCOVER, SPREAD ON A BAKING SHEET, COOK 10-15 MIN MORE	REHEAT COVERED AT 375° FOR 45 MIN, UNCOVER, SPREAD ON A BAKING SHEET, COOK 10-15 MIN MORE
GREEN BEANS	REHEAT COVERED AT 375° FOR 30 MIN, STIRRING OCCASIONALLY	REHEAT COVERED AT 375° FOR 45 MIN, STIRRING OCCASIONALLY
MAC & CHEESE	BAKE COVERED AT 375° FOR 30 MIN, UNCOVER, COOK 10-15 MIN MORE	BAKE COVERED AT 375° FOR 45 MIN, UNCOVER, COOK 10-15 MIN MORE