



REHEATING INSTRUCTIONS
 SET ITEMS AT ROOM TEMP WHILE PREHEATING OVEN
 REHEAT ALL ITEMS TO AN INTERNAL TEMP OF 165°

MAPLE-GLAZED HAM	REHEAT COVERED AT 375° FOR 20-30 MIN *longer if you have a large quantity	
ROAST CHICKEN	REHEAT COVERED AT 375° FOR 20 MIN, UNCOVER, COOK 10-15 MIN MORE	
BRISKET	REHEAT COVERED AT 375° FOR 20-30 MIN *longer if you have a large quantity	
LAMB STEW	REHEAT IN A SAUCEPAN, STIRRING OCCASIONALLY UNTIL HEATED THROUGH	
STEELHEAD TROUT	REHEAT COVERED AT 375° FOR 20 MIN. SERVE W TARRAGON SAUCE TARRAGON SAUCE IS SERVED AT ROOM TEMP	
MUSHROOM-LEEK RAGU	REHEAT IN A SAUCEPAN, STIRRING OCCASIONALLY UNTIL HEATED THROUGH, ADDING SOME WATER TO THE PAN TO LOOSEN THE SAUCE	
QUICHE	COVER W FOIL, REHEAT AT 375° FOR 30 MIN, UNCOVER, COOK 5-10 MIN MORE	
TWICE-BAKED POTATOES & ROASTED POTATOES	REHEAT COVERED AT 375° FOR 20 MIN, UNCOVER, COOK 10-15 MIN MORE	
SOUP	REHEAT IN A SAUCEPAN, STIRRING FREQUENTLY UNTIL HEATED THROUGH	
GREEN SALAD	BRING DRESSING TO ROOM TEMPERATURE 1 HOUR PRIOR TO SERVING, SHAKE	
FARRO & MUSHROOMS	STORE IN THE FRIDGE, BRING TO ROOM TEMP 1 HOUR PRIOR TO SERVING OPTIONAL: REHEAT COVERED AT 375° FOR 20-30 MIN, STIRRING OCCASIONALLY	
DINNER ROLLS	STORE AT ROOM TEMP. WARM UP UNCOVERED AT 375° FOR 5 MIN	
CHOCOLATE TART	STORE IN THE FRIDGE. BRING TO ROOM TEMP 1 HOUR PRIOR TO SERVING	
CAKES	STORE AT ROOM TEMP	

	SMALL PAN	HALF PAN
WHIPPED SWEET POTATOES	REHEAT COVERED AT 375° FOR 30-40 MIN, STIRRING OCCASIONALLY	REHEAT COVERED AT 375° FOR 45-60 MIN, STIRRING OCCASIONALLY
ASPARAGUS, CARROTS, SNAP PEAS & GREEN BEANS	REHEAT COVERED AT 375° FOR 30 MIN,	REHEAT COVERED AT 375° FOR 45 MIN,
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