



REHEATING INSTRUCTIONS

Set items at room temperature while you preheat your oven
Reheat all items to an internal temperature of 165°

BEEF TENDERLOIN	REHEAT COVERED AT 375° FOR 20-30 MIN OR UNTIL YOUR DESIRED TEMPERATURE	
BRISKET	REHEAT COVERED AT 375° FOR APPROX 30 MIN *longer if you have a large quantity	
MAPLE GLAZED HAM	REHEAT COVERED AT 375° FOR 20-30 MIN *longer if you have a large quantity	
GRILLED STEELHEAD TROUT	REHEAT COVERED AT 375° FOR 20 MIN OR TO YOUR DESIRED DONENESS	
COGNAC-SHALLOT SAUCE	REHEAT IN A SAUCE PAN, STIRRING FREQUENTLY UNTIL HEATED THROUGH	
TARRAGON, MUSTARD-DILL OR HORSERADISH CREAM SAUCES	BRING TO ROOM TEMPERATURE 1 HOUR PRIOR TO SERVING	
LOBSTER POT PIE	9" 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	
POTATO LATKES	REHEAT UNCOVERED AT 375° FOR 15-20 MIN	
SOUP	REHEAT IN A SAUCEPAN, STIRRING FREQUENTLY UNTIL HEATED THROUGH	
DINNER ROLLS	STORE AT ROOM TEMP. REHEAT 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 SWEET POTATOES	REHEAT COVERED AT 375° FOR 30 MIN, UNCOVER, STIR, COOK 10-15 MIN MORE	REHEAT COVERED AT 375° FOR 45 MIN, UNCOVER, STIR, COOK 10-15 MIN MORE
BRUSSEL SPROUTS	REHEAT COVERED AT 375° FOR 30 MIN, STIRRING OCCASIONALLY	REHEAT COVERED AT 375° FOR 45 MIN, STIRRING OCCASIONALLY
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