



## **EASTER HOLIDAY MENU REHEATING INSTRUCTIONS**

### **FOR BEST RESULTS ON ALL REFRIGERATED ITEMS**

Remove refrigerated items for 30 minutes prior to putting in the oven to knock the chill off.

### **QUESO AND SAUCES**

**For best results;** these items should be heated in a saucepan on a range top burner over low to medium heat stirring often until bubbly hot. These items may be microwaved in the container provided according to the microwave manufacturer's instructions. Queso may be microwaved in 45 second increments stirring in between. Queso is best served in a crock pot or chafing dish to keep hot.

### **HAMS AND BEEF SHORT RIBS**

Your ham and short ribs have been fully cooked and are oven ready. Place the meat item in a preheated 350f oven allowing it to remain covered with aluminum foil in the center of the oven. Heat ham for approximately 45-50 minutes or until hot in center. You may wish to uncover for the last 15 minutes to allow for crisping and caramelizing. Heat short ribs for 50-55 minutes, remove foil and top with tobacco onions the last two minutes to crisp up.

### **JERUSALEM CHICKEN THIGHS**

Your chicken thighs have been fully cooked and are oven ready. Place chicken in a preheated 350f oven allowing it to remain covered with aluminum foil in the center of the oven. Heat chicken for approximately 40-50 minutes.

### **ACCOMPANIMENTS and DRESSINGS**

Most items have been fully cooked and are oven ready. Place foil pans in a preheated 350f oven.

- *Lemon and Hazelnut Asparagus* – Heat for 12-18 minutes covered
- *Honey Glazed Carrots* – Heat for 18-20 minutes covered
- *Green Beans Amandine* – Heat for 25-30 minutes covered
- *Southern Style Green Beans* – Heat for 25-30 minutes covered
- *Garlic Mashed Potatoes* – Heat for 55 minutes
- *Sweet Potato Casserole*\*\* – Heat for 55 minutes uncovered *\*\*item contains raw eggs*

### **BREADS, ROLLS AND CORN BREADS**

May be heated in an oven at 350f in the foil pan provided for approximately 5 to 6 minutes or until they reach desired temp.