

MENU REHEATING INSTRUCTIONS

SOUPS, GRAVIES, QUESO AND SAUCES

These items may be microwaved in the container provided according to microwave manufacturer's instructions. For best results, sauces and gravies should be heated in a saucepan on a range top burner over low to medium heat stirring often until bubbly hot. 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.

TURKEYS & HAMS

Your turkey or ham has been fully cooked and is oven ready.

Place meat item in a pre-heated 275f oven allowing it to remain covered in the center of the oven. Cook for approximately 35-45 minutes or until hot in center. You may wish to uncover for the last 15 minutes to allow for crisping and caramelizing. Please allow for more time with the uncarved items to get them to temperature. Turkey should be above 165f and Ham should be above 145f.

ACCOMPANIMENTS and DRESSINGS

All items have been fully cooked and are oven ready.

Place foil pans in a pre-heated 350f oven for a minimum of 20-30 minutes or until bubbly hot. Dense food items such as dressings may require additional heating time. Items with breadcrumb toppings are best if oven baked and may be browned during the last 10-15 minutes of cooking time.

All items may be microwaved, by removing items from the foil pan and placing in a microwave safe dish and heating according to microwave manufacturer's recommended cooking time.

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.

FOR BEST RESULTS ON ALL REFRIGERATED ITEMS

Please allow for up to 30 minutes for the items to sit out before putting into the oven to knock the chill off of the item.