

# HEAT UP & EAT UP!

## GENERAL HEATING GUIDELINES

Keep foods cold until reheating time. Serve immediately when hot.

**Preheat oven to 350°.** Remove plastic lids, then cover product with foil. Place small foil pans on a baking sheet and place in preheated oven. Heating times vary, depending on oven calibration, number of items in the oven and other variables.

All reheated foods must reach an internal temperature of at least **165°** for **15** seconds within a two-hour window. Use a properly calibrated thermometer to monitor the temperature. Check items periodically while reheating. Fully cooked items should be reheated only once. If microwaving, follow reheating instructions for your microwave. Feel free to call our catering department for further assistance.

### SOUPS AND SAUCES

*Includes gravy, au jus, wine sauce and soup.*

Pour item into small saucepan and simmer at medium low heat on stovetop for **10** minutes.

### ROASTED POULTRY

**WHOLE TURKEYS, CHICKENS, CHICKEN PIECES WITH BONE, STUFFED BONELESS CHICKENS, WHOLE BONELESS TURKEY BREAST AND FRIED ITEMS:** Reheat covered, but remove cover halfway through cooking. Times will vary depending on the size of the item. Most items except for turkey will take about **15-20** minutes. Large turkeys may require **90** minutes or longer to heat thoroughly.

You may add low-sodium chicken or turkey broth to roasting pan before heating, to prevent dryness.

**SLICED MEATS:** Reheat in gravy or sauce to retain moisture. These sauced items should be covered during heating.

### ROASTED AND BROILED MEATS AND SEAFOOD

*Includes steaks, chops and roasts.*

Heat uncovered for **15** minutes, until just heated through.

### POACHED SEAFOOD

Serve chilled.

### MEAT CASSEROLES AND BRAISED MEATS COVERED WITH SAUCES AND GRAVIES

*Includes stuffed meat, lasagna, chili and casseroles.*

Heat covered for **25-35** minutes. If desired, uncover for last **7-10** minutes for browning.

### VEGETABLES AND SIDE DISHES

*Includes vegetable casseroles, frittatas and steamed, grilled or roasted vegetables.*

Heat covered for **10-15** minutes.

### BREADED SEAFOOD, VEGETABLES, CAKES AND PATTIES

*Includes seafood cakes, vegetable cakes, quiches, puffs and crostini.*

Heat uncovered on baking sheet for **10** minutes.

**ENJOY!**