



TABLE 301 “HOLIDAY TO GO” REHEATING INSTRUCTIONS

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Preheat oven to 350°F for all items and allow pans to rest at room temperature from the fridge for approximately 30 minutes to temper before placing in the oven for reheat. Internal temperature for all reheated items should reach at least 135°F before serving.

OVEN ROASTED BEEF TENDERLOIN*

- Remove the foil covering and bake the tenderloin in the oven for 20 minutes. A thermometer inserted into the thickest part should read 135°F for medium rare (145 for medium, 155 for medium well). Allow to rest at least 10 minutes covered before carving.

**Contains ingredients that are raw or undercooked: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

SMOKED TURKEY BREAST

- Set pan out 30 minutes before cooking, preheat oven to 350 degrees. With foil covering on, place in oven and cook for 25-30 minutes. Remove foil and serve. **A thermometer inserted into the thickest part of the breast by the bone should read 165°F.**

BRAISED BEEF SHORTRIBS

- With the foil lid on, place the pan in the oven for 20-25 minutes or until heated through.

HERB ROASTED STUFFED PORK LOIN

- Remove foil and bake approximately 20-30 minutes or until heated through.

SEARED VERLASSO SALMON

- Remove cover and bake approximately 15-20 minutes or until heated through.

BEET WELLINGTON

- Remove the foil covering and bake the wellington in the oven for 20 minutes. A thermometer inserted into the thickest part should read 135°F. Allow to rest at least 10 minutes covered before carving

BROCCOLINI

- With the foil lid on, place the pan in the oven for 10 minutes. Remove foil lid and stir or agitate gently. Bake uncovered for an additional 5 – 10 minutes or until hot.

MASHED POTATOES

- With the foil lid on, place the pan in the oven for 20 minutes. Remove the lid, stir, replace the lid, and continue to heat for an addition 7 – 10 minutes

ROASTED VEGETABLES

- With the foil lid on, place the pan in the oven for 15 minutes. Remove foil lid and stir. Bake uncovered for an additional 5 – 10 minutes.

FOCACCIA

- We recommend keeping this baked-fresh bread frozen til the day you eat it. Allow to thaw up to three hours, uncovered on a pan. Bake approximately 5-7 minutes to warm. Slice and serve.

APPLE PEAR CRISP

- Set pan out of fridge for 15-20 minutes before heating. Preheat oven to 325 °f. Bake uncovered approximately 20 minutes until warm.

LASAGNA BOLOGNESE

- With foil lid on, place pan in preheated oven (350) for 30 minutes. Remove foil and cook uncovered for 10- 12 minutes until cheese topping is slightly brown and crisp.

SPINACH AND ARTICHOKE DIP

- With foil lid on, place pan in preheated oven (350) for 20 minutes. Remove foil and cook uncovered for 10- 12 minutes until edges are bubbly and internal temperature is 135 degrees. Be careful to not overcook.

CRAB CAKES

- Heat uncovered approximately 8-10 minutes or until warm. Serve with chilled remoulade.

FRITTATA

- With the foil lid on, place the pan in the oven for 20 minutes. Remove cover and bake an additional 15 minutes til the cheese is slightly browned and the internal temperature is 135 degrees.

CINNAMON ROLLS

- Heat uncovered approximately 5-8 minutes or until warm.

BRUNSWICK STEW AND SHE CRAB SOUP

- Bring a large pot of water to a low boil. Drop in the sealed bag of soup and reduce the heat to a simmer. Allow to heat gently in the water approximate 15 minutes. Turn off the heat and allow to rest in the water until ready to serve. Carefully pull the bag out of the water, set into a serving dish, and carefully cut open the bag and empty contents. Be very careful as the soup and bag will both be hot.
- Alternative heating: empty cold soup from the bag into a medium pot. Heat on medium high, stirring often, approximately 10 minutes or until hot. Serve immediately.