



REHEATING INSTRUCTIONS

Our food is prepared fresh to be delicious and full with flavor. All of the food is fully cooked at the time of delivery/pickup. Follow these easy instructions to reheat and enjoy.

Since every kitchen stove is slightly different, we have given a range of times to reheat your dishes. Try heating the minimum time suggested and then check every five minutes until food has reached desired heat. Make sure to preheat your oven.

IMPORTANT:

- Turkeys should have a small amount of water added to pan to make sure they stay moist during reheating.
- All foods should be brought to room temperature before reheating.
- Do not unwrap from packaging or put in another pot or pan. **Unwrapping could make your food dry**
- Heat all foods in the same container that the item was packaged in.
- **Caution: after item is heated container will be filled with steam and be very hot.** Punch a hole in it or open an edge to let steam out

If you have any questions please call
817. 656. 0080

TURKEY

Heat oven to 350°, heat turkey covered with plastic wrap and foil. Check after an hour by poking thermometer through wrap. Ready when internal temperature reaches 165°

HAM

Heat oven to 350° cook covered for 45mins to an hour, or till internal temperature 165°

PRIME RIB (precooked to medium rare)

Pre-heat oven to 350° and cook to desired internal temperature. Medium rare- 140°, Medium- 150°, Well - 165°

MASHED POTATOES / MACARONI & CHEESE

Heat oven to 350° cook covered for 45mins to an hour.

STUFFING

Heat oven to 350°, cook covered for 45mins to an hour, uncover for the last 5-7 mins, for a browned top layer.

WHATNOTS

Bake at 350° - uncovered for 10 -15 mins, until cheese on top is a slightly browned.

GRAVY

Heat in uncovered saucepan on medium, stirring frequently, until gravy reaches desired temperature – or Microwave covered for 5-7 minutes

BREAD PUDDING

Single – Microwave covered for 2-3 mins.

½ pan and full pan (waterbath) – Heat oven to 350°, place covered, on middle of shallow sheet pan in oven, add ½ inch of water to bottom of sheet pan, bake for 45 mins or microwave individually.

Bread Pudding Sauce- heat in saucepan, bring to a simmer and remove from heat.

APPLE PIE

Bake at 350° - covered for 20-30 mins.