reheating guidelines

reheating food safely
BECAUSE STOVES CAN VARY IN COOKING TIME, THE USDA RECOMMENDS REHEATING ALL PROTEIN ITEMS TO AN INTERNAL TEMPERATURE OF 165° F AS MEASURED WITH A FOOD THERMOMETER. Reheat sauces, soups and gravies by bringing them to a rolling boil. Cover food to reheat. This retains moisture and ensures that food will heat all the way through. These are suggested times only.

When reheating in the microwave, cover, and rotate the food for even heating. Arrange food items evenly in a covered microwave safe glass or ceramic dish, and add some liquid if needed. Be sure the covering is microwave safe and vent the lid or wrap to let the steam escape. Not all microwaves heat uniformly. To be safe, check the temperature of the food in several places with a food thermometer. Half way through, give contents a stir when possible.

**frozen appetizers** Do not thaw frozen appetizers, bake until golden brown.
If using a baking sheet, please spray with cooking oil spray first or use parchment paper.
franks in blanket 375° oven 20-25 mins
potato pancakes, traditional and sweet 350° oven 10-15 mins
scallops in bacon 400° oven 15-20 mins brush with maple glaze
triangles, mushroom or spinach 375° oven 20-25 mins
spring rolls 375° oven 20-25 mins

**appetizers** If using a baking sheet, please spray with cooking oil spray first or use parchment paper.
brie en croute 350° oven 10-15 mins uncovered, rest 5 mins
chicken brochettes or tenders 350° oven 10-15 mins uncovered
crab cakes, mini 350° oven 6-8 mins uncovered
dumplings 350° oven 6-8 mins uncovered
satays: beef or chicken 350° oven 5-7 mins covered
shrimp, coconut 350° oven 10-15 mins uncovered
shrimp, grilled, or tandoori 350° oven 3-5 mins brush with marinade

**soups, stews, chilis, or chowders**
reheat in a saucepan over medium low heat, stirring occasionally.

**vegetables and sides**
asparagus, beans: black or green, 375° oven 8-10 mins covered
broccoli, brussels sprouts 350° oven 15-20 mins covered
butternut squash 350° oven 10-15 mins covered
carrots, cauliflower, or corn 350° oven 10-15 mins add 1/8” of water to pan, covered
couscous Bring to a simmer in a saucepan over low-med heat, stirring occasionally
gravy
grilled vegetables 375° oven 10 mins
noodle kugel 325° oven 30-40 mins covered, heat until the center is warm
potatoes, mashed 350° oven 10-12 mins covered or add 1/4 cup of milk of your choice for ever quart and reheat in a saucepan over low-medium heat, stirring often
potatoes: medley, roasted, or sweet 375° oven 15-20 mins covered, then uncover for the last 5 minutes
quinoa, rice, or pilaf 350° oven 10-15 mins add 1/8” of water or stock to pan, covered
risotto 375° oven 15-20 mins covered or on the stove in a simmering water bath
squash and zucchini 350° oven 15-20 mins covered
stuffing 325° oven 15 mins covered
tater tots 375° oven 5-10 mins uncovered, check after 5 mins
vegetables: roasted or root 375° oven 15-20 mins covered
vegetables: steamed or stir fried 350° oven 10-15 mins covered

**sliders**
beef 350° oven 10-15 mins to warm, uncovered, add cheese and melt for 2-3 mins more
buffalo chicken 350° oven 10-15 mins to warm, uncovered
chicken parmesan 350° oven 10-15 mins to warm, uncovered, heat sauce on low heat for 10-15 mins
pulled pork 350° oven 15-20 mins to warm, covered
baked pasta dishes If a baked pasta dish has been refrigerated, take out 1-1½ hours ahead of time.
gnocchi, ravioli, or tortellini 350° oven 12-15 mins covered
lasagna 325° oven, cover, ½ pan 45-60 mins ¾ pan 60-75 mins full pan 60-75 mins
macaroni and cheese 325° oven cover, ½ pan 40-45 mins ¾ pan 60-75 mins full pan 60-65 mins
penne or rigatoni, baked 325° oven cover, ½ pan 45-60 mins ¾ pan 60-75 mins full pan 60-75 mins

entrées bring item to room temperature
beef brisket 350° oven 30 mins covered
beef tenderloin 350° oven 10-15 mins, check meat center for desired doneness
calzone 350° oven 35-40 mins covered
chicken mesa grilled, margarita, marsala, parmesan, or piccata 350° oven 15 mins covered, heat sauce on stovetop over low-medium heat as needed
chicken, broccoli, and ziti 325° oven cover, ½ pan 40-45 mins ¾ pan and full pan 60-65 mins
chicken coconut, cordon bleu, fried, general tso or roulade 350° oven 20-25 mins covered, heat sauce or gravy on stovetop over low-medium heat as needed
chicken marbella 350° oven 25-30 mins covered
chicken pot pie - pan 325° oven cover, ½ pan 30-35 mins ¾ pan and full pan 50-55 mins
crab cakes, full 350° oven 12-15 mins
eggplant parmesan 325° oven covered ½ pan 40-45 mins ¾ pan 60-65 mins full pan 60-65 mins
fajitas 350° oven filling 15-25 mins covered tortillas microwave 1-2 mins or wrap in foil, heat in oven for 3-5 mins
flank steak 350° oven 10-15 mins
ham, spiral 350° oven 25-30 mins covered
kebobs, beef or chicken 325° oven 30 mins covered
meatballs 350° oven 15-20 mins, covered
meatloaf 375° oven 25-30 mins covered
flatbread, grilled 400° oven 3-5 mins
pad thai 325° oven 10-15 mins covered, stir ½ way through cooking, best at room temp
pork tenderloin 350° oven 10-15 mins, check meat center for desired doneness
salmon, all 350° oven 5-7 mins reheat with a small amount of liquid in the bottom of pan
shrimp scampi with pasta 350° oven 8-10 mins pasta and sauce only, add shrimp for the last 4 minutes
shepherd’s pie 325° oven, covered 1/2 pan 45-60 mins 3/4 pan 60-75 mins full pan 60-75 mins
steak tips 350° oven 10-15 mins
stir-fry 350° oven 12-15 mins covered
tacos 350° oven warm filling 10-15 mins
tofu, grilled or roasted 350° oven 12-15 mins covered
turkey, whole 350° oven 60 mins covered

Remove turkey from refrigeration and allow to come to room temperature, approximately 1-1½ hour. Preheat oven to 350 degrees. Place in a shallow pan, cover loosely with foil, add a pint of hot water to the bottom of pan and reheat for 30-45 minutes. Remove from oven and allow to rest for 10-15 minutes before carving.

turkey, breast 350° oven 45 mins covered

Remove turkey breast from refrigeration and allow to come to room temperature, approximately 1-1½ hour. Preheat oven to 350 degrees. Place in a shallow pan, cover loosely with foil, add a pint of water to the bottom of pan and reheat for 25-35 minutes.

breakfast items and breads
biscuits 350° oven bake 5 mins or until golden brown
french toast 350° oven 12-20 mins covered
par-baked rolls 350° oven bake 5 mins or until golden brown
quiche: deep dish or half pan If quiche has been refrigerated, take out 1-1½ hours ahead of time. 350° oven 30-45 mins covered half pan 25-35 minutes covered
desserts
apple crisp: place uncovered on a nonstick cookie sheet in a 350° oven for 35-45 minutes (half pan).

www.bakersbestcatering.com 617.332.4588
12.19.18