

PASSOVER & EASTER REHEATING INSTRUCTIONS

Because ovens 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. If reheating items that come in foil pans, remove plastic wrap under foil lid before putting in oven.

Microwave: 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. Check the temperature of the food in several places with a food thermometer. Halfway through, give contents a stir when possible.

Note: Plastic packaging containers are microwavable. However, all food must be transferred from microwavable containers to casserole dishes or a baking sheet before reheating in the oven.

Larger quantities may take approx. 10-15 min longer than suggested reheating times. If applicable, please remove the dish, stir contents and return to oven or cooktop. Frozen appetizers will take approx. 15-20 minutes.

APPETIZERS	oven temperature	instructions
brie en croute	325°F	20-25 min (small) 30-35 min (large) uncovered
BAKE & SERVE APPETIZERS		
franks in a blanket	425°F	15-20 min or until golden brown
potato pancakes	375°F	10-15 min
sweet potato pancakes	375°F	10-15 min
mini beef wellington	375°F	remove from freezer immediately before baking for 15-20 minutes
spring rolls	375°F	10-15 min
spinach triangles	425°F	10-15 min or until golden brown
scallops wrapped bacon	375°F	remove from freezer immediately before baking for 10 minutes, toss with glaze and return to oven for 5 minutes
BREAKFAST AND BREADS		
deep dish quiche	350°F	60-75 min covered, keep in foil
french toast	350°F	15-20 min covered
biscuits and par-baked rolls	350°F	approx 5 min or until golden brown
breakfast potatoes	350°F	unwrap aluminum foil, place in a preheated oven for 10-15 minutes.
bacon slices	350°F	unwrap aluminum foil, place in a preheated oven for 5-10 minutes
SOUPS & STEWS		
all soups & stews	low-medium heat	stirring occasionally until warmed throughout
ENTREES		
beef brisket	350°F	30 min covered
chicken marbella	350°F	15-20 min
salmon	325°F	8-10 min reheat with a small amount of liquid in the bottom of the pan
turkey breast whole	350°F	If turkey breast has been refrigerated, take out of the refrigerator 1 hour ahead of time. Cover with foil and reheat for 35-40 minutes
turkey breast sliced	350°F	If turkey breast has been refrigerated, take out of the refrigerator 1 hour ahead of time. Cover with foil and reheat for 25-35 minutes
spiral ham platter	N/A	not for reheat, remove from refrigerator 1 hour ahead of service
PASTA DISHES		
lasagna	350°F	30-45 min covered (HP) 45-60 min (FP)
chicken broccoli ziti & baked penne	300°F	30-45 min covered (HP) 45-60 min (FP)
mac and cheese	325°F	30-45 min covered (HP) 45-60 min (FP)
SIDES		
gravy & jus	low-medium stovetop	simmer in a saucepan stirring occasionally
stuffing	350°F	15 min covered
mashed potatoes	350°F	oven for 10-12 minutes or stir in ¼ cup of milk for every quart and reheat in a saucepan over medium-low heat.
green beans	375°F	8-10 min covered, garlic butter will melt, stir through
roasted red potatoes	375°F	8-10 min uncovered
marisala garlic mushrooms	375°F	10-15 min covered
grilled vegetables or asparagus	375°F	8-10 min covered
baby carrots	375°F	8-10 min uncovered