baker's best CATERING

THANKSGIVING 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	15-20 min, bake from frozen
butternut squash bisque	medium low heat	reheat in a saucepan to a simmer stirring occasionally
BAKE & SERVE APPETIZERS	**oven temperature**	**instructions**
franks in a blanket	425°F	bake from frozen 15-20 min or until golden brown
potato pancakes	375°F	bake from frozen 10-15 min
sweet potato pancakes	375°F	bake from frozen 10-15 min
mini beef wellington	375°F	bake from frozen 15-20 min
scallops wrapped bacon	375°F	bake from frozen for 10 minutes, toss with glaze and return to oven for 5 minutes
vegetable spring rolls	375°F	bake from frozen 10-15 min or until golden brown
spinach triangles	425°F	bake from frozen 10-15 min or until golden brown
brie raspberry filo	375°F	bake from frozen 15-20 min or until golden brown
ENTREES		
turkey breast whole and half	350°F	If turkey breast has been refrigerated, take out of the refrigerator 1hours ahead of time. There is already turkey stock in the reheating pan. 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 1hours ahead of time. There is already turkey stock in the reheating pan. Cover with foil and reheat for 25-35 minutes
herbed beef tenderloin	325°F	remove lid, set aside green peppercorn aioli, bake tenderloin for 15-20 minutes to your desired doneness
harvest ravioli	350°F	15-20 min covered, or longer depending on portion
mac and cheese	325°F	30-45 min covered
SIDES		
stuffing	350°F	15 min covered
gravy	medium-low heat	bring to a simmer in a saucepan stirring occasionally.
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.
harvest quinoa	350°F	add 1/8“ of water or chicken stock to pan, cover, and reheat for 10-15 minutes. Can also be served at room temperature.
roasted brussels sprouts and butternut squash	375°F	8-10 min uncovered
roasted cauliflower & rainbow carrots	375°F	8-10 min uncovered
green beans	375°F	8-10 min covered, garlic butter will melt, stir through
butternut squash puree	375°F	15-20 min covered
lemon oregano fingerling potato	375°F	15-20 min uncovered
maple-harissa baby carrots	375°F	15-20 min uncovered
fall corn succotash	325°F	15-20 min covered
cider roasted root vegetables	350°F	15-20 min uncovered
marsala glazed button mushrooms	350°F	15-20 min uncovered
par-baked french rolls	350°F	bake for 4-5 minutes until golden brown.
parker house pull apart rolls	350°F	bake for 4-5 minutes until golden brown.
DESSERTS		
apple crisp	350°F	place uncovered on a non-stick cookie sheet or tray for 15 minutes
pies	350°F	10-15 minutes. Can also be served at room temperature