



Spring 2023 Reheating Instructions



Everything Bagel Crusted Salmon If not serving at room temperature, remove the salmon from refrigeration to come up a few degrees in temperature & preheat the oven to 325°F. Reseal the pan and warm in the preheated oven for 20-25 minutes until warmed through. Serve with lemon-dijon sauce.

Lemon-Garlic Chicken Breasts Carved Turkey Breast Platter, Carved Ham Platter Remove from refrigeration to come up a few degrees in temperature & preheat the oven to 325°F - warm the sealed pan in the preheated oven for 20-25 minutes until warmed through, or serve cold.

Creamed Spinach In Microwave: Remove to microwave-safe container. Heat on high for one minute and stir. Heat again for two minutes, stirring every minute until heated through. On Stovetop: Remove to pot. Heat on medium heat, stir continuously. Add two tablespoons half and half or cream as needed to maintain moisture. Cook until heated through.

Roasted Brussel Sprouts In Microwave: Remove to microwave-safe container. Heat on high for one minute and stir. Heat again for one-two minutes, stirring every minute until heated through. On Stovetop: Remove to pot. Heat on medium heat, stir continuously. Add two-three tablespoons of water, vegetable stock or chicken stock as needed to maintain moisture.

Apple & Citrus Glazed Carrots In Microwave: Remove to microwave-safe container. Heat on high for one minute and stir. Heat again for one-two minutes, stirring every minute until heated through. In Oven: Heat covered at 325°F for 20-25 minutes until heated through.

Mini Crab Cakes Arrange crab cakes in a single layer on oven-proof tray that has been sprayed with pan release. Bake uncovered at 325°F for 20-25 minutes until heated through.

Cocktail Meatballs and Asian Chicken Meatballs Conventional Oven: Heat covered at 350°F for 25 minutes or until internal temperature of 145°F. Warm any additional glaze (gently) either by bursts of 30 seconds in a microwave or over low heat on the range – pour over meatballs (including any glaze from the pan) at service, or serve on the side

Buttermilk Chicken Strips Use Conventional Oven for best results: Pre-heat the oven to 350° F and heat, covered, for 25 minutes until warmed through. Can also be removed to a sheet tray and cooked for 15 minutes with a (carefully monitored) 2-minute broil to re-crisp.

Maryland Crab Dip, Spinach Dip Remove dip to a stove-top pan and warm over low, stirring frequently, until warmed through. Alternatively, remove to a microwave safe bowl and heat for 3-4 minutes, stirring halfway through the cook time – stir and check that it's warmed through evenly. If not, continue to heat in 30 second increments until you're satisfied. Both dips can also be broiled if you'd like to brown the top after heating.

Garlic Mashed Potatoes In Microwave: Remove to microwave-safe container. Heat on high for one minute and stir. Heat again for one-two minutes, stirring every minute until heated through. On Stovetop: Remove to pot. Heat on medium heat, stir continuously. Add two

Spring 2023 Reheating Instructions

tablespoons of butter and two-three tablespoons of milk or half and half as needed to maintain moisture. Cook until heated through.

Kugel Use Conventional Oven for best results: Pre-heat the oven to 350° F and heat, covered, for 25 minutes until warmed through. Can also be removed to a sheet tray and cooked for 15 minutes with a (carefully monitored) 2-minute broil to re-crisp.

Glazed Carrots In Microwave: Remove to microwave-safe container. Heat on high for one minute and stir. Heat again for one-two minutes, stirring every minute until heated through. In Oven: Heat covered at 325°F for 20-25 minutes until heated through.

Macaroni & Cheese Remove casserole from refrigerator and allow to come to room temperature. Preheat oven to 325°F. Heat covered in oven for 35-45 minutes until heated through. Remove top and heat for an additional 10-15 minutes – add a bit of milk or cream if you're going to hold it warm for a while.

Potatoes au Gratin Remove casserole from refrigerator and allow to come to room temperature. Preheat oven to 325°F. Heat covered in oven for 45 minutes until heated through. Remove top and heat for an additional 10-15 minutes – add a bit of milk or cream if you're going to hold it warm for a while.

Pork Loin Roast When ready to cook, remove the pork roast from the refrigerator and bring it up to room temperature. Preheat the oven to 450°F. Place the pork in a roasting pan that fits it snugly and add a splash of water (or cider). Roast the pork at 450°F for 30 minutes. Then turn the heat down to 350°F and rotate the roasting pan 180°. Continue roasting until an instant-read thermometer inserted into the thickest part reads 135 - 140°F for medium, about 30 to 45 more minutes. Allow the roast to rest for 10 minutes prior to carving. The temperature of the meat will continue to rise another 10 to 15 degrees as it rests.

Boneless Leg of Lamb When ready to cook, remove the lamb from the refrigerator and bring it up to room temperature. Preheat the oven to 450°F. Place the lamb in a roasting pan that fits it snugly and add a splash of water (or cider). Roast the lamb at 450°F for 30 minutes. Then turn the heat down to 375°F and rotate the roasting pan 180°. Continue roasting the lamb until an instant-read thermometer inserted into the thickest part reads 125 to 130°F for medium-rare, an additional 30 to 45 minutes. Allow the lamb to rest for 10 minutes prior to carving. The temperature of the meat will continue to rise another 10 to 15 degrees as it rests.

Soup In Microwave: Remove to microwave-safe container. Heat on high for one minute and stir. Heat again for one-two minutes, stirring every minute until heated through. On Stovetop: Remove to pot. Heat on medium to medium-high heat, stir continuously until it begins to simmer.

Pierogies In Microwave: Remove to microwave-safe container. Heat for an initial 2 minutes and continue at 1-minute intervals until heated through. In Oven: Bake uncovered at 325°F for 10-15 minutes or until heated through.

Black Bean; Ancient Grain Bowls Bake covered at 325°F for 20-25 minutes until heated through, stir before service.