Reheating Instructions

Butterbean Succotash – serve hot or room temperature

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.

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

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.

Potatoes au Gratin

Remove casserole from refrigerator and allow to come to room temperature. Preheat oven to 325^{o}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.

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.

Corn Souffle

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.

In Conventional Oven – preferred method: Remove to oven-proof dish, cover and allow to come to room temperature. Preheat oven to 325^{o}F. Heat covered in oven for 15-20 minutes until heated through.

Haricots Vert Almondine

In Microwave: Remove to microwave-safe container. Heat on high for one minute and stir. Heat again for one-two minutes, stirring every minute and basting with the soy glaze until heated through.
On Stovetop: Remove to pot, making sure to add all of the soy glazing liquid. Heat on medium heat, stir continuously. Cook until heated through, baste with the glfreaze and give it a little toss.
In Oven: Remove from refrigerator and allow to come to room temperature. Preheat oven to 325^{o}F and heat covered for 15-20 minutes. Uncover and add glaze. Heat for another 5 minutes.

Cider 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 and basting with the glaze until heated through.
On Stovetop: Remove to pot, making sure to add all of the glazing liquid. Heat on medium heat, stir continuously. Cook until heated through, baste with the glaze and give it a little toss.
In Oven: Remove from refrigerator and allow to come to room temperature. Preheat oven to 325^{o}F and heat covered for 15-20 minutes. Uncover and add glaze. Heat for another 5 minutes.

Balsamic Honey Beets – serve chilled or warm

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

Gravy

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

Stuffing

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.
In Conventional Oven: Remove to oven-proof dish, cover and allow to come to room temperature. Preheat oven to 325^{o}F. Heat covered in oven for 15-20 minutes until heated through.

Macaroni & Cheese

Remove casserole from refrigerator and allow to come to room temperature. Preheat oven to 325^{o}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.

Whipped Sweet Potatoes

Remove casserole from refrigerator and allow to come to room temperature. Heat in the oven covered at 325^{o}F for 25- 30 minutes. Remove top and heat for another 5-10 minutes.

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^{0}F for 10-15 minutes or until heated through.

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.

