

Recommended Heating Instructions

*Each oven varies slightly. Your oven may take a little less or a little more time than recommended. Please check food while reheating.

Appetizers and Baked Cheeses:

Baked Brie en Croute:	350 degrees uncovered, 20-25 minutes or until golden, let rest 10 minutes before serving.
Baked Cheddar en Croute:	350 degrees uncovered, 20-25 minutes or until golden, let rest 10 minutes before serving.
All Hot Passed Hors d'oeuvres: <i>*Hot Dogs, Quesadillas, Etc</i>	350 degrees uncovered, 15-25 mins or until golden <i>(all hot appetizers EXCEPT lamb chop lollipops)</i>

Side Dishes:

Traditional Bread Stuffing:	350 degree oven, 30-45 minutes / covered
Wild Rice:	350 degree oven, 30-45 minutes / covered
Sweet Potato Souffle:	350 degree oven, 35-50 minutes / covered <i>Place Topping on Half Way through time and then leave uncovered</i>
Brussel Sprouts:	350 degree oven, 30-40 minutes / covered
Roast Asparagus:	350 degree oven, 10-15 minutes / covered
Mashed Potatoes:	350 degree oven, 40-50 minutes / covered.
Roasted Root Vegetables:	350 degree oven, 30-40 minutes / covered
Steamed Green Beans:	350 degree oven, 20-25 minutes / covered
Honey Glazed Carrots:	350 degree oven, 15-20 minutes / covered
Macaroni and Cheese:	350 degree oven, 25-35 minutes / covered

Meats:

Tenderloin Heating Instructions / If Serving Warm (Recommended):

Let beef stand at room temperature 1 hour before roasting. Position rack in center of oven and preheat to 425°. Place on baking sheet and roast until meat thermometer inserted into thickest part of meat registers 125°F for medium-rare (135°F to 140°F in thinnest part), about 30 minutes. Remove roast from oven and let rest 15 minutes.

Roasted Turkeys (uncooked turkeys):

Roast turkey for about 20 minutes per pound, until the meat thermometer reads 170°F for an unstuffed turkey or 180°F for a stuffed turkey.

Cooked and Carved Turkeys (reheating only):

****BEST IF HEATED FROM ROOM TEMP, TAKE FROM REFRIGERATOR 2-3 HOURS BEFORE HEATING***

350 oven, covered, 40-60 minutes

Spiral Hams:

Wrapped in foil, 45 minutes - 1 hour approximate