



FOOD REHEATING GUIDE

Consume or refrigerate upon delivery. Reheat all foods to 165° degrees only one time. Discard after 48 hours.

LID ON OR OFF	LID ON OR OFF	OVEN.TEMP	APPROXIMATE TIME*
Brisket	Lid on	300°	20 min. to 30 min.
Stuffed Capon	Lid on	300°	30 min. to 45 min.
Whole Turkey	Remove Saran & wrap with foil	300°	50 min. to 75 min.
Chicken Quarters	Lid off	300°	30 min. to 45 min.
Prime Rib Sliced	Lid on. Let come to room temp. before heating.	275°	10 min. to 12 min..
Prime Rib Whole	Lid on. Let come to room temp. before heating.	275°	45 min. to 60 min.
Prokas	Lid on	300°	20 min. to 30 min.
Carved Turkey	Lid on	300°	40 min. to 60 min.
Cornish Hen	Lid off	275°	20 min. to 30 min.
Stuffing	Lid on	300°	30 min. to 45 min.
Mashed Potatoes	Lid on	300°	30 min. to 45 min.
Sweet Potatoes	Lid on	300°	30 min. to 45 min.
Baby Carrots	Lid on	275°	30 min. to 45 min.
Kasha & Bowties	Lid on	300°	15 min. to 25 min.
Herb Potatoes	Lid off	275°	15 min. to 25 min.
Mixed Vegetables	Lid on	275°	10 min. to 15 min.
String Beans	Lid on	275°	15 min. to 25 min.
Kugel	Lid on	300°	30 min. to 45 min.
Salmon	Lid on	275°	10 min. to 15 min.
Lamb Chops	Lid off	275°	10 min. to 15 min.

*Oven temperatures can vary greatly which is why a range of times is given. Also, time will be dependent on how much is put into the oven at one time. It is best to use a quick read thermometer to get accurate temperature readings. All cooked foods should be reheated to a temperature of 145°. If you have 2 ovens, you can use one at a lower temperature to reheat the vegetables. *Matzo Balls should be boiled in a covered pot with water or Chicken Soup for 15 minutes, but cooking in the Chicken Soup will reduce the amount of broth.