

# Heating Instructions

All Heating instructions are for item in Aluminum pans, Larger Aluminum pans may require additional time to help plan accordingly. Our quart and pint containers (sturdy plastic) are microwaveable or if you prefer to use your own serving dish, just follow guide below

**Pork BBQ or Beef BBQ** - Preheat oven to 375°. Keep BBQ covered and place in oven for 30 minutes. Check and stir if needed, add additional time to bring BBQ to 155°.

**Turkey, Chicken or Ham** - Preheat oven to 375°. Keep Meat covered and place in oven for 15 minutes. Check and if needed add additional time to bring BBQ to 155 Degrees.

**Sweet Potato Casserole** - Preheat oven to 375°. Uncover Sweet Potato Casserole lid, it has already been Precooked. Place in oven for 15 - 20 minutes or until Golden Brown, Edges will brown more than center, bring temperature in center to 165°.

**Mac N Cheese, Green Beans, Mashed Potatoes** - Preheat oven to 375°. Leave covered and place pan in oven for 30 minutes. Stir, Give additional time or until internal temperature of 165° is reached

**Peach Cobbler** - Preheat oven to 375°. Uncover and place pan in oven for 10 - 15 minutes or until crust is golden brown. Give additional time or until internal temperature of 165° is reached

Remember to keep & store your ( [Cold Foods](#) ) at 41°

Remember to Hold your ( [Hot Foods](#) ) at minimum of 135° once reheated