

Frankie's Catering

Serving the Finest in Homemade Italian Food Since 1988

OAK LAWN 708-423-4444 TINLEY PARK 708-403-3408

REHEATING INSTRUCTIONS

OVEN TEMPERATURES MAY VARY, PLEASE CHECK OCCASIONALLY

SAFE TEMPERATURE ZONE 170- 180 DEGREES

- **ITALIAN BEEF** – heat au jus to 160-180 degrees, pour over beef and let stand for a few minutes, then serve. If au jus is already in with beef, put in oven until heated. Our beef is fully cooked and only needs to be reheated. Be careful not to overcook or beef will be tough
- **SAUSAGE W/ POTATOES & PEPPERS** – reheat in a preheated oven @300 degrees for 10-15 minutes. Leave cover on – stir occasionally.
- **MEATBALLS** – preheat oven. Heat @ 350 degrees for 25-30 minutes – leave covered
- **BEEF/PORK TENDERLOIN** – preheat oven. Heat @ 250 degrees for 15-20 minutes – leave covered. Be careful not to overcook or will be tough. Check occasionally for desired preparation.
- **ITALIAN CHICKEN & KABOBS** – preheat oven at 300 degrees. Leave covered and cook for 10-15 minutes (When heating Italian chicken, lift one corner of foil to allow steam to escape so broccoli does not overcook; also prior to heating, pour sauces (juices) over breast of chicken cover, heat, pour more juices over over chicken breast)
- **LASAGNA, CHICKEN TETRAZINI & BAKED MOSTACCIOLI** – preheat oven to 350 degrees – cook for approximately 25-30 minutes leaving cover on. Remove cover the last five minutes to brown. Remove from oven and let stand for 25 minutes before cutting (X-large full- pan – 15-30 minutes longer than above directions)
- **RIGATONI & RAVIOLI** – heat in preheated oven at 300 degrees for 10 minutes (Check occasionally)
- **CHICKEN VESUVIO, CHICKEN PARMESAN, EGGPLANT PARMESAN, LEMON CHICKEN** – heat in preheated oven at 300 degrees for 10-15 minutes (Check occasionally)
- **FRIED CHICKEN & BUFFALO WINGS** – preheat oven to 275 – 325 degrees. Bring food to 170-180 degrees (check temperature with thermometer)
- **MASHED POTATOES** – preheat oven to 300 degrees for 15 minutes with the cover on. Stir occasionally.