

Luigi's Holiday Menu Reheating Instructions

As a general rule of thumb when reheating already cooked food low cooking temperatures and slow cooking times are a good rule of thumb. These reheating times and oven temperatures are for conventional home ovens and as oven performance may vary cooking/reheating times may vary as well. If you are using a convection oven then lower cooking temperatures by 25°

Whole Cooked Turkeys and Turkey Breasts:

We suggest that the best way to reheat a cooked turkey is to carve it first. America's Test Kitchen has a great video on You Tube showing the best way to carve a Turkey.

(<http://www.youtube.com/watch?v=Eg8l7f-SKTA>)

Arrange the sliced turkey in the pan provided and cover with the pan drippings provided, cover with foil and place in 325° oven for 30 to 40 minutes checking with a meat thermometer that the turkey is reheated to 165° following safe food handling guidelines. Try arranging the slices of hot turkey around a mound of hot stuffing on a serving platter with a garnish of your choosing for an impressive presentation. If you want to reheat the whole bird plan on about 7-10 minutes per pound at 275°. To prevent drying out the bird baste frequently with the pan drippings until a meat thermometer inserted in the thigh read 165°.

Hams:

Reheat whole hams at 325° for approximately 15 minutes per pound basting frequently with the glaze provided. Remove your ham from the oven at an internal temp of 135°.

Appetizers:

Stuffed Mushrooms, Clams Casino, Scallops Wrapped in Bacon, Shrimp in Prosciutto - bake uncovered at 375° degrees for 20 -25 minutes.

Mini Quiche – Bake uncovered at 350° for 25 minutes in the oven proof plastic muffin pan provided.

Stuffed Artichoke Hearts – bake uncovered at 375° for 10-15 minutes

Spanakopita, Mini Beef Wellingtons – bake uncovered at 400° for 25-30 minutes.

Roasted Vegetable Tartlets, Spinach & Gorgonzola Cups, Mini Crab Cakes – bake uncovered at 375° for 7- 10 minutes.

Chicken Wings – bake uncovered at 375° for 15 minutes.

Soups, Sauces and Gravy:

Stove Top: Transfer to a saucepan and bring to a simmer over a medium heat stirring frequently.

Microwave: Transfer to a microwavable container, loosely cover and puncture film, heat one minute at a time stirring between each heating until it is hot.

Stuffings, Potatoes & Vegetable Side Dishes

Oven: Preheat the oven to 325°F. Use tin provided or place in a covered ovenproof dish and heat for approximately 25-30 minutes, until warm stirring occasionally. If a food thermometer is available, 165° is a good and safe serving temperature. **Microwave:** Puncture the film, heat on high for 2 to 3 minutes. Let stand 1 minute. Handle carefully as contents may be VERY HOT. Cooking times may vary with the oven.

Chicken and Veal Dishes:

Set oven to 300°, leave in the aluminum pan covered for 5-7 minutes per pound. Stir so that heat is evenly distributed and sauces come together.

Pasta Dishes

Lasagna: Bake at 300° for 3 hours if it is uncooked, if cooked reheat at 250° for 45 to 60 minutes. Lasagna should reach in internal temperature of 155°

Stuffed Shells: Bake at 350° for 20 to 30 minutes. Leave pan covered.

Baked Ziti Alforno: Bake at 300° allowing for 5-7 minutes per pound.

With all pasta dishes you want to reach a temp of 155°.

Stuffed Shrimp

Preheat oven to 325°, bake for 20-25 minutes until shrimp are pink and firm.

Tortes

Heat oven to 250° and reheat in oven for approximately 45 to 60 minutes. Chicken Tortes should reach an internal temperature of 165°. Eggplant and Seafood Tortes should reach an internal temperature of 155°