

## **HOLIDAY HEATING INSTRUCTIONS:**

**\*FOR ALL 13X9 CASSEROLE DISHES:** take out of fridge ONE HOUR PRIOR to heating (350°-375°) **\*FOR ALL APPETIZERS:** bake in a single layer on parchment or silpat

### **QUICHE:**

350-375° (20-30min or until hot):  
Loosely cover with foil.  
For crispier crust, remove foil toward end.

### **FROZEN SCONE DOUGH:**

\*LET THAW in single layer OVERNIGHT in fridge. Place on parchment paper on a cookie sheet. 400° (15-30min until scones are cooked): Center of scone should feel firm.  
If glaze is provided, let scones cool for 3-5 min and then top with glaze

### **FROZEN SWEET POTATO or other BISCUITS:**

\*LET THAW in single layer OVERNIGHT in fridge. Place on parchment paper slightly touching each other. 350° (20min or until cooked through)

### **FROZEN CINNAMON BUNS (9 PAN):**

\*LEAVE IN PAN and LET THAW OVERNIGHT in fridge. \*Let rise on counter 2 hours prior to baking 350° (35-40 min)

### **TEABREAD/ROLLS:**

350° (10min):  
Wrap in foil whole/Cover with foil. Heat until warm.

### **STRUDELS/DANISH BRAIDS:**

\*Carefully slide onto parchment-lined cookie sheet. 350° (10-15min):

### **PIES (FRUIT OR TOLL HOUSE):**

\*Let pie come to room temp before heating. 250° (10-15min):  
Loosely cover with foil if desired

### **STUFFED BREADS:**

350° (20-30):  
Wrap in foil. Heat until warm.  
Cut with serrated knife.

### **SOUPS:**

Heat in a crock pot on low/med  
OR Stovetop on medium heat.  
Stir occasionally, DO NOT BOIL.

### **TURKEY GRAVY or HOLLANDAISE OR BERNAISE SAUCES:**

Warm in microwave safe dish  
OR Stovetop on med/low heat. DO NOT BOIL.

### **APPETIZERS:**

Please heat the following at 375° (10-13min):

- SPRING ROLLS (ALL TYPES)
- POTATO RAVIOLI
- STUFFED MUSHROOMS

Meatballs: place into crock pot: heat on low stirring as needed until hot. To microwave microwave safe dish. Cover with saran -Microwave in 1 min bursts, stirring between until hot. Let sit few min before serving. In oven heat covered with foil at 375, stir after 20 min. Check temp may take up to 30 min

### **\*\*\*ALL 13x9 CASSEROLES:\*\*\***

\*Take out of fridge ONE HOUR prior to warming. \*Bake ALL between 350-375°  
\*Remove saran under foil  
\*Recover with foil where indicated

### **\*\*\*TO CHECK TEMPERATURE:\*\*\***

To check the temperature of Quiches, Casseroles, etc: Insert a butter knife into the center of the dish. Leave in for a few seconds.  
Pull the knife out and carefully touch the knife blade. If the knife is hot, your food is heated through!

### **STRATA/BAKED FRENCH TOAST**

**(13X9):** \*Total heat time: (35-45min)  
Heat COVERED (20-30min or until hot)  
Check temperature\*  
Continue to heat COVERED (15 min) if needed.

### **ALL POTATO DISHES\* (lg 13X9):**

\*Total heat time: (45-60min+)  
Heat COVERED (30min); check temperature. \*FOR BOURSIN MASHED POTATOES ONLY: gently stir. Recover and continue to heat (15-30min) until hot.

### **ALL BAKED PASTA DISHES (13X9):**

\*Total heat time: (60min+)  
Heat COVERED (40min)  
Remove foil and continue to bake (20+min longer) If browning too much, loosely cover with foil. \*\*\*FOR FULL PAN: 375° COVERED (60min)  
Remove foil and continue to bake (30+min longer)

**Mac and Cheese/Tortellini Rosa: Gently stir after 40 min.  
Mac and Cheese top with topping in the last 10 min of baking**

**ALL STUFFING DISHES (13X9):**

Heat COVERED (35-45min)

If desired, uncover to crisp the top.

**ROASTED ROOT VEGGIES OR HARVEST**

**HOMEFRIES: 13x9:**

Heat time for lg: 45 min or so. Heat covered for first 15 min. Uncover, stir gently, leave uncovered and heat an additional 30 min until hot and crispy. Check temp after 40 min cook time they may be ready depending on your oven

**SWEET POTATO PRALINE: (13X9)**

Total heat time (60min+ for lg pan)

(40 for small 13 x 9). Bake 375, put pan on top of a cookie sheet to prevent drip. Bake covered for 20 min. Uncover and continue to bake until heated through and topping is light brown. Gluten free potatoes: place your topping on after you uncover after 20 min.

**CREPES:**

Heat COVERED 375° (20-30min)

Heat sauce on med-low heat.

Drizzle over crepes or serve on the side.

Top with berries for garnish if lemon crepes

**BUFFALO CHICKEN DIP (13X9):**

Heat COVERED (30min)

Check temperature\*

Continue to heat COVERED (15 min) if needed.

**ROASTED BONELESS TURKEY BREAST ENTREE:**

\*Take out of fridge ONE HOUR prior to warming.

\*Already fully cooked upon pickup.

375° (40-50min or until hot):

Loosely cover with foil.

**INDIVIDUAL BOXED TURKEY MEALS:** Remove from plastic container. Place on microwave safe dish, pour gravy over turkey, cover with saran. Keep the cranberry chutney on the side, do not microwave. Heat in 1 min bursts until warmed. Let sit 1 min covered prior to eating to distribute heat.

**TINY GREEN BEANS/WILD RICE PILAF:** Microwave in vented zip lock bag or microwave dish. Heat in bursts (2-3min at a time)

Stir or shake bag CAREFULLY to distribute heat.

Transfer to a serving dish. OR BEANS: you may sautee in skillet on stove until warm