



## Reheating Instructions 2021

**All platters are served at room temperature. We recommend taking them out of the refrigerator approximately 1 hour before you plan to eat.**

### **Marmalade Carrots**

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 15-20 minutes depending on amount)

### **Stuffed Shells**

If you have a small number of stuffed shells and they came in a plastic container, you can put those in the microwave for about 2 minutes, depending on your microwave oven. If you ordered a larger number of shells, place them in the oven with the lid on and bake at 300-350 degrees for 15-20 minutes. Take the lid off for the last few minutes to melt the cheese.

### **Braised Beef Short Ribs**

Keep the lid on the short ribs and place them in the oven at 350 degrees for 45 minutes to 1 hour or until the internal temperature reaches 145 degrees

### **Mashed Potatoes**

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 30-40 minutes depending on amount)

### **Macaroni and Cheese**

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 40-50 minutes depending on amount)

### **Whipped Bourbon Sweet Potatoes**

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 30-40 minutes depending on amount)

### **Brussels Sprouts**

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 15-20 minutes depending on amount)

### **Garlic Green Beans**

Loosen top of foil pan, or remove lid completely if it's plastic, and place in oven at 350 degrees until heated through. (Approximately 10 minutes depending on amount).  
*or*, for best results, sauté quickly in large pan just before service.

### **Quiche**


Heat at 350 degrees for 30-40 minutes or until hot

These are re-heating RECOMMENDATIONS and may vary based on your oven



### Cooking Beef Tenderloin

1. Pre-heat oven to 350 degrees
2. Place beef tenderloin in oven on the middle rack.
3. Allow to cook for 10 minutes. Place probe thermometer in thickest part of tenderloin to check doneness. Refer to chart below for correct temperatures.
4. Continue cooking until desired temperature is reached. Beef is ready when it reaches 5 degrees below the desired temperature. It will continue to cook when it is removed from the oven.
5. Remove from oven and let it rest for 15 minutes to allow the juices to settle.
6. Slice, serve, and enjoy!

			
	Temp	Look	Feel
Rare	120° F	Red, shiny appearance	Very soft to the touch
Medium-rare	130° F	Deep red to pink	Soft to the touch with slight resistance
Medium	135° F	Light pink in the middle	Right in between soft and firm
Medium-well	140° F	Light pink with graying on edges	Firm with some tenderness
Well	150° F	No Pink	Firm