

Christmas Eve Re-heating Instructions

*All items are calculated given a preheated oven at 350° F.
Always remove the item from the fridge while your oven preheats.*

HORS D'OEUVRES:

All Hot Apps: Place items in single layer on a baking sheet and bake for 8-10 minutes until hot. Serve with sauce or garnish given (sauces do not need to be reheated).

Baked en Croute Brie: Bake for 12 minutes to just warm through; uncovered on a baking sheet.

Sliders: Add 1-2 tablespoons of water to the bottom of the pan (this will keep the buns from drying out). Bake covered with foil for 15-18 minutes.

SOUP: Put into thick bottom sauce pot over low medium heat, bring to a simmer and stir occasionally.

SIDE DISHES:

Please note- Add 5 minutes for each additional quart being heated in the same dish.

Stir once half way through cooking.

Roasted Root Vegetables, Green Bean Almandine, Honey Glazed Carrots: Transfer into oven safe dishes and heat for 15-20 minutes.

Mashed Potatoes: Transfer to oven safe dish, cover and heat for 20-25 minutes or microwave for 2-3 minutes, stir, then microwave additional 1-2 minutes if needed.

Twice Baked Potatoes: Bake uncovered for 40-50 minutes.

Dinner Rolls: Place in warm oven for 5-8 minutes.

ENTREES:

Chicken Piccata: Add 3 tablespoons of water, bake covered for 34-40 minutes and stir half way through heating.

Whole Tuscan Beef Tenderloin Roast: Heat for 15-20 minutes uncovered. Let rest for 8 minutes before slicing. Serve with Béarnaise Aioli.

Herb Sirloin Roast: Heat for 20-25 minutes uncovered. Let rest for 5 minutes before slicing. Serve with Horseradish Cream.

Fig Beef Short Ribs: Heat covered for 40-45 minutes, stir half way through heating, and flipping short ribs over.

Ginger & Mustard Ham: Add 1 cup of water to the pan. Heat for 35 - 45 minutes.

Lasagnes: Heat with cover on for 55 minutes, Rotate halfway through heating.

Baked Stuffed Shrimp: Heat uncovered for 38-45 minutes, stir halfway.

KIDS:

Mac and Cheese: Heat covered for 20 minutes, uncover and bake for an additional 25 minutes.

Chicken Tenders: Bake 15-18 minutes, uncovered. Rotate halfway through heating.

BRUNCH:

French Toast Bake: Heat for 45 minutes.

Quiches: Serve room temperature.