



HIGH HOLIDAYS REHEATING INSTRUCTIONS

The following are instructions for warming and reheating only.

Bring items to room temperature first before heating.

(Oven temperatures may vary, and heating times vary based on quantities) Please feel free to call us at 713-838-2433 with any questions

Item	Reheating Instruction
Meats	
Braised Beef Brisket	Keep covered 350° for 20-30 mins
Roasted Beef Tenderloin	350° for 7-10 mins
Deboned and Sliced Turkey	Keep covered 325° for 30-40 mins
Fried Chicken Tenders	Serve at Room Temp or 300° for 5-10 mins
Honey Mustard Glazed Corn Beef	350° for 7-10 mins
Natural Roasted Whole Turkey 22-24lb	Keep in bag 350° for 60-90 mins
Natural Roasted Whole Turkey 14-16lb	Keep in bag 350° for 50-70 mins
Glazed Chicken	Place in 325° oven uncovered for 10-15 mins
Grilled Chicken	Place in 325° oven covered for 15 mins
Braised Beef Short Ribs	320° for 15-20 mins covered
Oven Roasted Turkey Breast	Keep covered 350° for 15-25 mins
Stuffed Cabbage	325° oven covered for 15-20 mins
Salmon	Serve at room temp or 300° for 5-10 mins
Beef Bologna	350° oven uncovered for 10-15 mins
Vegetables	
Assorted Grilled Vegetables	350° for 5 mins
Broccoli with Pecans	Keep covered 350° for 5 mins
Brussels Sprouts	350° for 5 mins
Buttered Carrots & Carrot Tzimmes	Keep covered 350° for 10-15 mins
All Soups	Heat in pot until warm, stirring frequently
Casserole	Keep covered 350° for 20-30 mins
Kugel	325° covered for 20-25 mins
Green Beans	350° for 10 mins
Carbs	
Cheese Blitzes	300° for 5 mins
Mac & Cheese	350° for 15 mins
Mashed Potatoes	Keep covered 350° for 20 mins
Latkes	350° for 10-12 mins

Timing based on commercial ovens