



Holiday RE-HEATING DIRECTIONS

Entrées

Oven Roasted Beef Brisket Sliced with Au Jus

Oven: Preheat oven to 350° F. Remove plastic lid and cook, covered, for 20-25 minutes, depending on quantity, or until internal temperature reaches 165° F
All oven temperatures vary, so check often.

Fully Cooked Uncarved Roasted Whole Turkey

Oven: Preheat oven to 275° F. Take off plastic wrapping and cover pan tightly with aluminum foil. Place covered turkey in preheated oven.

Heat for 1 hour 40 minutes. After that time turn up heat to 350° F, remove aluminum foil and heat for another 30-45 minutes until an internal temperature of 165° F is reached. Remove the turkey from the oven and let the turkey to rest for 10 minutes, allowing the juices to redistribute.

*The internal temperature in the middle of the turkey breast should be approximately 140° F after the 10 minute holding time out of the oven.

All oven temperatures vary, so check often with a meat thermometer.

Fully Cooked Carved Roasted Whole Turkey

Oven: Preheat oven to 300° F. Remove the plastic wrapping and cover tightly with aluminum foil. Place the covered turkey in the preheated oven.

Heat for 35-40 minutes, until an internal temperature of 165° F is reached. Remove from the oven to rest for 10 minutes, allowing the juices to redistribute.

All oven temperatures vary, so check often with a meat thermometer.

Lemon Pepper Salmon

Oven: Preheat oven to 350° F. Remove plastic lid and cook, covered, for 8-10 minutes, depending on quantity, or until internal temperature reaches 140° F.

All oven temperatures vary, so check often.

Natural Roasted Turkey Breast

Oven: Preheat oven to 350° F. Take off all plastic wrapping and cover pan tightly with aluminum foil. Place covered turkey on the center rack in a preheated oven.

Heat for 25-35 minutes, depending on quantity, until an internal temperature of 165° F is reached. Remove from oven and let the turkey rest for 3 minutes while still covered.

All oven temperatures vary, so check often with a meat thermometer.

Oven Roasted Amish Chicken

Oven: Preheat oven to 350° F. Take off all plastic wrapping and cover pan tightly with aluminum foil. Place covered chicken on the center rack in a preheated oven. Heat for 20 minutes. Uncover and bake for an additional 15-25 minutes, until an internal temperature of 165° F is reached.

All oven temperatures vary, so check often with a meat thermometer.

Traditional Glazed Natural Ham

Oven: Preheat oven to 300° F. Place ham on a baking tray and cover with aluminum foil. Cook for 15 minutes per 2 lbs of ham. Check temperature of ham to ensure internal temperature of 145-150° F is reached.

All oven temperatures vary, so check often with a meat thermometer.

Sendik's Classic Meat or Vegetable & Cheese Lasagna

Oven: Preheat oven to 350° F. Remove plastic lid and cook, covered, for 30-35 minutes, uncovered an additional 15 minutes, or until internal temperature reaches 165° F.

All oven temperatures vary, so check often.

Fresh Garlic & Herb Encrusted Beef Tenderloin with Au Jus

Oven: Preheat oven to 350° F. Pour au jus on bottom of oven safe dish. Cook, uncovered, for 15-20 minutes. Anticipate internal cooking temperature as follows:

Medium Rare: Re-heat to 125-135° F	Medium well: Re-heat to 145-155° F
Medium: Re-heat to 135-145° F	Well done: Re-heat to 165° F

All oven temperatures vary, so check often with a meat thermometer. When the internal temperature reached your desired temperature for wellness, your meat is done.

Prime Rib

In a large saute pan, heat au jus and sides over medium heat until au jus begins to simmer. Once au jus is to a simmer, place each slice of prime rib in pan (single layer only). Heat for 2 minutes each side until heated through (thickness of slices will vary re-heating time). Be careful not to re-heat longer than recommended time and temperature, as it will cook prime rib. Anticipate internal cooking temperature as follows:

Medium Rare: Re-heat to 125-135° F	Medium well: Re-heat to 135-145° F
Medium: Re-heat to 145-155° FF	Well done: Re-heat to 165° F

All oven temperatures vary, so check often with a meat thermometer. When the internal temperature reached your desired temperature for wellness, your meat is done.

| Potatoes & Rice

Mashed Potatoes (All Varieties)

Oven: Preheat oven to 350° F. Remove plastic lid and cook, covered, for 20-30 minutes, depending on quantity, or until internal temperature reaches 165° F. Uncover for remaining 5 minutes if crispy top is desired.

All oven temperatures vary, so check often.

Plain Potato Latkes

Oven: Preheat oven to 350° F. Remove plastic lid and cook, covered, for 20-40 minutes, depending on quantity, or until internal temperature reaches 165° F.

All oven temperatures vary, so check often.

Twice Baked Potatoes

Oven: Preheat oven to 350° F, remove plastic lid and cook, covered, for 30-35 minutes, depending on quantity, or until internal temperature reaches 165° F.

All oven temperatures vary, so check often.

| Sides

Sweet Noodle Kugel

Oven: Preheat oven to 350° F. Remove plastic lid and cook, uncovered, for 10-15 minutes, depending on quantity, or until internal temperature reaches 165° F.

All oven temperatures vary, so check often.

Microwave: Microwave on high, covered, for 3-5 minutes, depending on quantity.

Check often until warm.

Sendik's Mac n' Cheese

Oven: Preheat oven to 350° F. Remove plastic lid and cook, covered, for 15-20 minutes, depending on quantity, until internal temperature of 165° F is reached. Remove cover for remaining 5 minutes of cooking time.

All oven temperatures vary, so check often.

Sautéed Mushrooms & Onions

Oven: Preheat oven to 350° F. Remove plastic lid and cook, uncovered for 10-15 minutes, depending on quantity.

All oven temperatures vary, so check often.

Microwave instructions

Remove item(s) from the container and place into a microwave safe container. Microwave on high for 1 minute 30 seconds, sir. Microwave for an additional 1 minute to 1 minute and 30 seconds until an internal temperature of 165° F is reached.

| Vegetables

Roasted Vegetable Medley

Oven: Preheat oven to 350° F. Remove plastic lid and cook, covered for 20-25 minutes, depending on quantity.

All oven temperatures vary, so check often.

Honey Glazed Baby Carrots with Raisins

Oven: Preheat oven to 350° F. Remove plastic lid and cook, covered for 10-15 minutes, depending on quantity.

All oven temperatures vary, so check often.

Spiced Butternut Squash with Craisins

Oven: Preheat oven to 350° F. Remove plastic lid and cook, covered for 20-25 minutes, depending on quantity, or until an internal temperature reaches 165° F.

All oven temperatures vary, so check often.

Crepe Brulee French Toast

Oven: Preheat oven to 300° F. Bake, covered with foil, for 20-25 minutes, depending on quantity, or until internal temperature reaches 165° F.

All oven temperatures vary, so check often.

| Appetizers

Preheat oven to 350° F. Bake, uncovered for 10-12 min