

REHEATING INSTRUCTIONS



EASTER SIDES

Please follow these useful tips when reheating your prepared holiday foods. Cooking times may vary based on oven type, accuracy of temperature and the amount of food being reheated. When using a microwave, stir food every 2-3 minutes.

The foil container your side dishes are packaged in can go in either your oven or microwave; however, please remove the plastic top prior to placing food in oven or microwave.

ASPARAGUS WITH RED PEPPER VINAIGRETTE – Delicious warm or at room temperature.

To reheat: cook covered in a preheated 350° oven for 5-10 minutes or in a microwave for 2-3 minutes.

FINGERLING POTATOES WITH LEMON AND HERBS – PEAS AND CARROTS – Cook covered in a preheated 350° oven for 5-10 minutes or in a microwave for 2-3 minutes.

SCALLOPED POTATOES – Cook covered in a preheated 350° oven for 15-20 minutes or in a microwave for 4-6 minutes.

EASTER ENTRÉES

QUICHE – Can be eaten chilled or warm, your choice. If reheating, remove foil pan and place on sheet tray in a preheated 350° oven cook for 8- 10 minutes.

HEATING YOUR BONELESS TURKEY BREAST– Place in a baking dish with a small amount of water or chicken/ turkey stock. Cover tightly with foil and heat in a 350° oven for 10 minutes per pound, or until a meat thermometer reaches 165°. Remove foil for last five to ten minutes of cooking for crisp skin.

HEATING YOUR FULLY COOKED BEELER'S BONELESS SPIRAL CUT HAM – Your spiral cut ham has been fully cooked at Beeler's and is ready to heat and serve. **To reheat:** remove your ham from the refrigerator and remove the packaging. Wrap ham in foil with a slight opening at the top and place in a roasting pan. Place ham in a preheated 325°oven. Heat ham for 1½ hours, or until a meat thermometer reaches 165°.

PASSOVER SIDES

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CARROT TZIMMES – LEEK AND RICOTTA KUGEL – RAISIN MATZO KUGEL

Cook covered in a preheated 350° oven for 8-10 minutes or in a microwave for 3-4 minutes

GEFILTE FISH – Delicious warm or at room temperature.

To reheat: cook covered in a preheated 350° oven for 5-10 minutes or in a microwave 1-2 minutes.

MATZO BALL SOUP – Heat on stove top for 8-10 minutes or in a microwave for 3-4 minutes.

PASSOVER ENTRÉES

MATZO CRUSTED CHICKEN CUTLETS – Place in a baking dish. Cover tightly with foil and heat in a 350° oven for 5-10 minutes .

SALMON WITH SPRING ONIONS – Place in a baking dish with a small amount of water. Cover tightly with foil and heat in a 350° oven for 5-10 minutes.

BEEF BRISKET – Place in a baking dish with a small amount of water or stock. Cover tightly with foil and heat in a preheated 350° oven for 10 minutes per pound, or until a meat thermometer reaches 165°.