



REHEATING INSTRUCTIONS

OVEN

MICROWAVE

CLASSIC MEATS

Set out ≈ 30 minutes prior. Place in covered pan & add 1/2 inch of water or apple juice. Heat at 325°. Stir or turn every 20 minutes until meat reaches ≈ 140°.

⤴ avg 15 min per lb

Separate meat into portions (≈1lb). Heat for 45-90 second intervals, stirring in between. Add water or apple juice as needed. Repeat until hot.

⤴ Be sure not to overheat

HOT SIDES

STOVETOP

Place in sauce pan over medium heat. Cover & stir every 2-3 minutes until hot.

⤴ Add water to rice and milk to mac to keep moist ⤴

Place in safe container, heat on high, stir every 2-3 minutes until hot.

SALMON

Place uncovered pan in 375° oven. Reheat for 5-7 minutes or until hot.

Place cut portions on safe tray & heat for 45-60 seconds until hot.

PRIME RIB

Heat covered pan in 300° oven with drippings to desired temp*. (see link)

Place cut portions on safe tray & heat for 60-90 seconds until desired temp*.



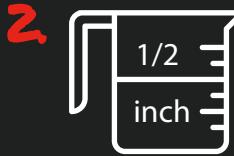
REHEATING INSTRUCTIONS

HOLIDAY HAMS + TURKEYS

All meats are fully cooked and can last refrigerated for up to 5 days or 1-2 months frozen. Can consume cold or hot. For best results, please allow 2-3 hours total for reheating process.



Remove from refrigerator and let stand for 1 hr at room temp.



Add 1/2 inch of water to pan for moisture.



Heat at 325° for:

Turkey	Ham
Reg: ≈1 hr	Half: ≈1 hr
Lg: ≈1.5 hr	Whole: ≈1.5 hr



Take out once internal temp reaches 145°.



Let stand prior to carving.
(10 min)