



REHEATING INSTRUCTIONS

Fried Chicken:

1. Preheat oven to 350° F
2. Bring chicken to room temperature (do not allow chicken to sit out for more than 20-30 minutes)
3. Cover a flat baking pan with aluminum foil
4. Place chicken on the pan wrapped with aluminum foil in one layer. Sprinkle with a little water to keep the chicken moist. Place in the oven.
5. Cook for 20-25 minutes or until the internal temperature reaches 165° F and chicken reaches desired crispiness.

Turkeys (sliced and whole):

1. Preheat oven to 300° F
2. Pour about a cup of water, chicken stock or broth, or turkey stock or broth over the turkey to retain moisture while reheating. Cover the turkey and cook for 20 minutes, or until hot and the internal temperature reaches 165° F. Serve hot.

Ham:

1. Preheat oven to 325° F
2. Cover ham and cook for 18-20 minutes, or until hot and the internal temperature reaches 135-140° F. Serve hot.

Green Beans, Turnip Greens, Blackeyed Peas, Collard Greens, Butter Peas and Cream Corn:

**Please note: These items may also be reheated on the stove top in a sauce pan*

1. Preheat Oven to 350° F
2. Cover item to be cooked
3. Place pan on a cookie sheet
4. Place covered container in 350° F oven
5. Cook for 30 minutes or until the internal temperature reaches 165° F

Dressing, Soufflés, and Macaroni-and-Cheese:

1. Preheat oven to 350° F
2. Cover item to be cooked
3. Poke 4-5 small holes in aluminum lid
4. Place pan on a cookie sheet
5. Place covered and pierced container in 350° F oven
6. Cook for 20-35 minutes or until the internal temperature reaches 165° F



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Tomato Pie:

1. Preheat oven to 275° F
2. Un-cover the item. (Remove aluminum lid and plastic wrap)
3. Place pan on a cookie sheet
4. Place uncovered container in 275° F oven
5. Cook for 20-25 minutes or until the internal temperature reaches 165° F

Whipped Potatoes:

1. In a saucepan on the stove top until the internal temperature reaches 165° F
 2. Stir in milk and butter slowly to reach desired consistency
- OR-
1. In the microwave - transfer to a microwave safe bowl
 2. At your discretion, add a few tablespoons of butter or margarine in the middle of the potatoes
 3. Microwave for 60 seconds or until the internal temperature reaches 165° F
 4. Add milk if desired for a smoother consistency

Gravies:

1. In a saucepan on the stove top until the temperature reaches 165° F
2. Stir in water slowly to reach desired consistency
3. Bring gravy to a simmer and serve

Breads:

1. Preheat oven to 350° F
2. Place bread on a baking sheet
3. **Optional** Sprinkle a few drops of water -or- brush a small amount of melted butter or margarine over the breads to avoid them drying out
4. Heat bread until hot (approximately 5 minutes)

Peach Cobbler, Seasonal Cobbler, and Bread Pudding:

**Please note: We recommend that Banana Pudding is served room temperature.*

1. Preheat oven to 300° F
2. Un-cover the item. (Remove aluminum lid and plastic wrap).
3. Place pan on a cookie sheet
4. Place uncovered container in 300° F oven
5. Cook for 25-30 minutes or until the internal temperature reaches 165° F

*****Please note: Some pans are covered with a plastic top. Please remove this top and cover these pans with aluminum foil or the aluminum lid provided. Follow instructions for heating as above.***