

LOCAL FOODS KITCHEN



Reheat Instructions

ENTREES	CONVENTIONAL OVEN	MICROWAVE OVEN
SEAFOOD	Let reheat for up to 8-10 minutes, 350 degrees. Seafood is undercooked a little to allow you to reheat without drying it out. There is no need to cover with foil. The slender the fish the lesser time should be sufficient. 6-8 minutes.	Seafood 1 minute > up to 1½ minutes.
MEAT & POULTRY	Individual Meat Entrees are prepared rare. For Medium Rare reheat for 8-10 minutes depending on thickness of meat and if the product came directly from the refrigerator. WHOLE Roast reheating time will be determined for you at time of delivery. Poultry entrees are cooked all the way through and require 8-10 minutes reheating time. If the poultry is stuffed, reheating may vary upwards in time by 10 minutes. For Sliced items allow 8-10 minutes reheating time, covered.	Sliced Pork or Red Meat > 1 minute or so. Pork or Red Meat Filets 1-1/2" or thicker require 2 minutes or more depending on your personal tastes and temperature.
CASSEROLES	Casseroles are cooked all the way through and are ready to serve. Reheating times vary on the density of the variety of entrees or side dishes chosen. Average reheating time is usually 35-45 minutes, tent with foil. 350 degrees.	Individual casseroles will take roughly 4-5 minutes, again dependent on the type of casserole, or 12-18 minutes, depending on the thickness and size of casserole.
VEGETABLES	Most vegetables require up to 15 minutes reheating time. My preference on all green vegetables, is to reheat, uncovered, in microwave. This act of reheating retains the green color of the vegetable and deters you from having olive colored vegetables. Other vegetables can be warmed in oven uncovered and stirred a couple of times during the reheating process. Can be reheated in skillet until warm	1-3 minutes, depending on amount of vegetables ordered.
STARCHES	Let reheat for 10-15 minutes, 350 degrees.	Potatoes 2-4 minutes. Grains and Pasta 2-4 minutes, depending on amount.
SAUCES	Cream Sauces will separate if overheated, so you need to warm them slightly in Microwave or on top of stove, stirring frequently. Do not allow to boil. Butter Sauces need to be placed in a thermos when delivered. Brown Sauces do not require a lot of attention, simply place on top of stove and reheat at last minute until slightly warm.	
HAM	Remove Whole Ham from the refrigerator Allow Ham to sit 1½ hours on counter, before placing into oven. Preheat oven to 350 degrees – pour 1/2 cup water into bottom of our pan THEN spoon or brush ½ of your special hogwash (room temperature or slightly warm) sauce over the top of Ham. Re-cover in sprayed aluminum foil- don't want it to stick to ham skin! COVER and bake for 35 -45 minutes. Transfer Ham to your serving tray and just before serving slather rest of your special sauce all over the top of your Ham.	
TURKEY	Remove Whole Turkey Breast from the refrigerator Allow Turkey to sit 1½ hours on counter, before placing into oven. Preheat oven to 350 degrees – pour the turkey sauce into base of aluminum given to you or in some instances, it is in pan already. Re-cover Turkey with foil and place into oven for up to 45 minutes. Place turkey onto platter or board and cover with foil. Just before serving, spoon the sauce in pan over the top of Turkey.	
STUFFING	Sprinkle 1/8 cup of water over the dressing before covering with foil - bake approximately 25-30 minutes	Sprinkle 1/8 cup of water over the dressing before microwaving. Heat on high for approximately 4-6 minutes (depending on your order). Stir & return back to microwave for an additional 2 or so minutes until hot in center.