

BRQ

HOLIDAY CATERING REHEATING/HOLDING INSTRUCTIONS

TURKEY

Every oven and microwave are slightly different and temperature settings will vary. Overheating any of these products will affect their quality.

1. Preheat oven to 325°.
2. Place a small amount of liquid in the pan (water or turkey drippings)
3. Cover with foil and heat approximately 15 minutes per pound, until the internal temperature reaches 141° and up to 160°

- 12-14 lb. Turkey up to 45 minutes to 1 hr.
- 15-20 lbs. Turkey up to 1 hr. to 1 ½ hrs.

CORNBREAD DRESSING

Preheat oven to 325°.

Place covered pan of stuffing in the oven for 30 to 40 min per half aluminum pan

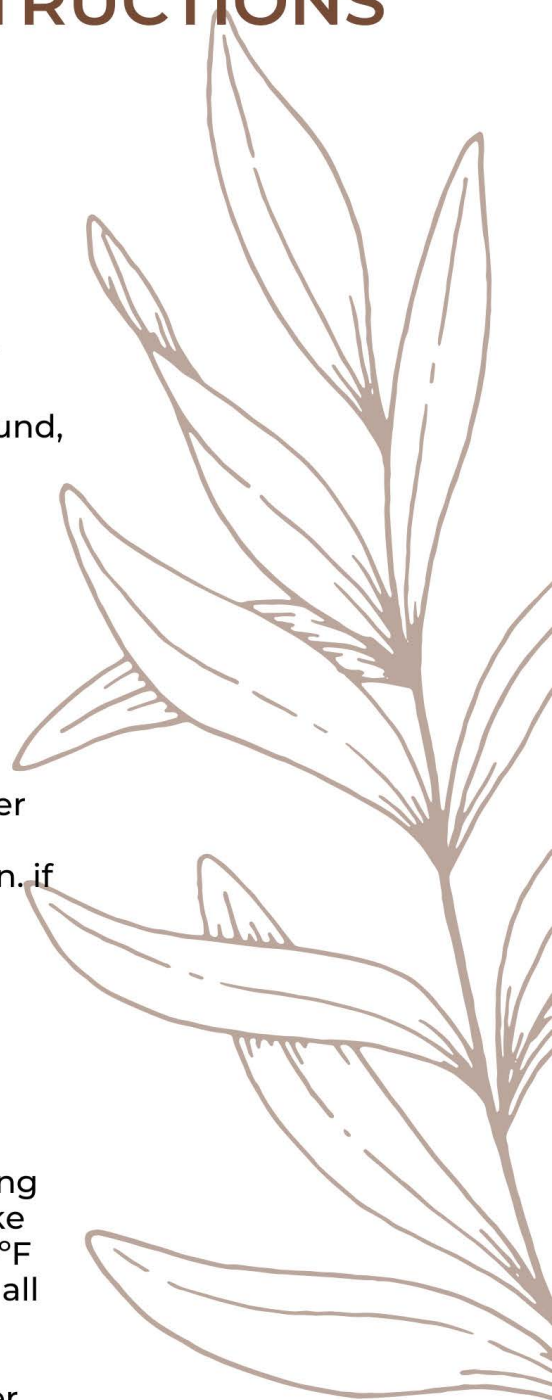
Remove the foil covering to brown the top for the last 10 min. if desired.

The internal temperature should read 141 degrees in center. (May be heated in microwave also.)

REHEATING BBQ

Preheat the oven to 250°F. Place the pulled pork into a baking dish with leftover juices (or apple juice) to keep it moist. Bake until the pulled pork reaches an internal temperature of 165°F (about 30 minutes). Mix the pulled pork to evenly distribute all the juices.

Pulled Chicken, Place chicken in an oven-safe dish and cover with aluminum foil. Bake in the oven at 425 degrees for about 20 minutes or until the internal temperature reaches 165 degrees and the chicken is thoroughly warmed.



HOW TO REHEAT BRISKET IN THE OVEN

1. Preheat Oven to 325°F.
2. Double Wrap Your Meat In Foil (This Helps Keep It Moist)
3. Let It Sit At Room Temp For 20-30 minutes.
4. Use Leftover Cooking Juices To Keep It From Drying Out.
5. Place The Brisket In The Oven. -20 minutes if it's already sliced. -1 hour if it's whole.

BRUSSELS SPROUTS WITH BACON

Re-heat in a non-reactive bowl in the microwave for 2 minutes 30 seconds, stir and flash for another 30 second. Ready to serve.

MASHED POTATOES/SWEET POTATO CASSEROLE/ GREEN BEAN CASSEROLE

Stovetop- Reheat the potatoes in a medium pot, over low to medium heat, stirring occasionally. Once heated through, add additional seasoning and butter, if needed.

- Or-

Oven- Reheat the potatoes in a covered in aluminum pan or baking dish at 350°F for about 25-30 minutes, stirring every 15 minutes until the potatoes are completely heated through. Add salt, pepper and butter if desired as well.

CHEDDAR MAC 'N' CHEESE

Place Mac and Cheese in the oven at 250°, cook for 45-60 minutes. Remove from oven and stir. Place back in oven and cook for another 15 minutes. Remove top, turn oven up to 400° and bake another 10 minutes, or until cheese is melted and browned.

HOLDING ALL HOT FOOD

Oven Temperature: Lowest Oven setting to 160° to 180° no higher when holding hot food. If your oven doesn't hold at these temperatures, set to lowest setting leaving the oven door slightly ajar until ready to serve.

- If it's necessary to hold hot cooked food, maintain at a temperature of 140° or higher. We recommend a maximum holding time of 1hrs. to 1½ hrs. for quality and safety.

