

Heating Instructions for Easter 2017

- Cold Appetizers: Remove to your serving tray and serve.
- Hot Appetizers: Follow instructions on the lids of containers to heat; remove to your serving tray and serve. Meatballs – gently warm in sauce for 12-15 minutes covered in a 350-degree oven.
- Dips: Ready to serve
- Soups: The creamy asparagus can be heated or served chilled. The Caldo Verde is meant to be served hot.
- Quiche: Leave in pie tin, remove plastic & box, and heat in preheated oven for 15 – 20 minutes at 375 degrees slice & serve
- Dinner Rolls: Store in FREEZER (yes) & then thaw for an hour at room temp – place in oven & heat for 10 min. @ 350.

SALADS

- Toss with enough dressing to coat leaves and serve. For best results wait until last minute to toss. Toasted nuts have been kept on side purposely to retain crunch, please add at end of tossing or pass at table. If your salad is coming with beets: add beets to top of salad so dressing & greens are not discolored.

SIDES

- Green Beans: Remove lid and heat in 375 - degree oven for 20 - 25 minutes, or until hot, This may also be microwaved in correct dish to maximize your oven space @ home and make life easier – always a nice bonus around a holiday.
- Mac & Cheese: Bake in tray provided for 45 minutes with cover at 375 degrees. Remove cover from tray and continue to heat about 30 additional minutes until heated through. Serve.
- Yukon gold potatoes with bacon & leek – Place covered tray on cookie sheet and bake in 375 oven for 20 minutes. Remove cover & stir, place back into oven leaving cover off & bake an additional 15 to 20 minutes. Serve.
- Roasted Veggies or Sugar snap Pea Sauté – Place uncovered tray in 375 oven for about 25 – 30 minutes. Serve
- Risotto – heat in oven @ 350 covered for about 30 – 40 minutes stirring every 15 minutes & adding a small amount of boiling water with each stirring session. Serve when hot. May also be handled on stovetop in a heavy bottomed casserole. Stir in water and heat on low temp gradually heating & adding water.
- Potato Gratin or Potato Casserole – Place tray in 350 oven on cookie sheet & bake about 40 minutes (covered) – remove cover & continue to heat in oven an additional 20 – 30 minutes. Slice & Serve from tray or transfer to serving dish.
- Asparagus – heat (uncovered) 350 oven 20 – 25 minutes. Whisk vinaigrette & pour over warmed veg just before serving.

ENTREES

- Tenderloin of beef is ready to serve. Remove cover from tray & serve. These are both better if allowed to sit at room temperature for an hour (covered) to take excess chill out of them.
- Spiral Cut Ham: To heat, place in a 350-degree oven for about 1 hr and 15 min to 1.5 hrs and heat through. Ham is fully cooked; it just needs to be heated through. Glaze to be heated in microwave about 2 minutes uncovered. The ham is sliced & ready to serve.
- Pot Pie: Heat, uncovered, in tray it comes in for 50-60 minutes at 375. Serve.
- Salmon – Remove cover from tray. Heat in 350 oven for 25 – 30 minutes & serve.
- Lasagna or Eggplant: Heat for 60 – 75 minutes @ 375 then remove cover and heat another 30 minutes until heated through, use knife to stab in middle than touch to see if it's hot. Allow Casserole to rest 10 minutes covered before slicing. Serve.
- Lamb Ragu – Uncover & heat in 350 oven for 35 – 45 minutes until hot. Serve.
- Chicken: Can be served at room temperature. OR remove garnishes & heat the chicken uncovered @ 350 degrees for 20 minutes. Replace greens & garnish with lemon.
- Penne Pasta: Leave it covered to heat. 350 degree oven for 30 – 35 minutes

Desserts

- Served Right from Fridge: Fruit Tarts, Lemon tart, Chocolate Cream Pie, Key Lime Pie, 3 layer chocolate mousse cake, mocha java torte, Oreo solei cake, cannoli cake//Marquise//Mousse Poppers
- Stored in fridge & served a half hour at Room Temperature: Nutella Pie, Any Cheesecakes/Chocolate Mousse Cake/German Chocolate Cake/Carrot Cake/Apple & cream cheese tart/Black & white mousse cake//Italian Ricotta Cheese Pie
- Stored & served @ Room Temperature: Apple Pie, Pear Crisp, Coconut Cake //Any Cake with buttercream icing//any Cookies//Jewish Apple Cake//Gluten Free Carrot cake//Flourless chocolate cake//Frangipane tart with berries//Cookies

Generally speaking: If your purchased item came from a refrigerator, that's where it needs to be held until you are ready to serve it. If it's stored at room temperature, then it's fine to leave out at room temperature overnight.

Thank you & have a great holiday