

# Holiday 2025 Easy Reheating Instructions

Keep foods cold until reheating time. Serve immediately when hot.



## Preheat oven to 350°

Bring food to room temperature by leaving on the counter for approximately 30 minutes. Remove all plastic lids. Foil pans should be placed on a baking sheet into preheated oven.



All reheated foods must reach an internal temperature of at least 165° for 15 seconds within a two-hour window. For the microwave, foods must reach an internal temperature of 190°.

*\*Heating times may vary, depending on oven calibration and the number of items in the oven. Use properly calibrated thermometer to monitor the temperature. Check items periodically while reheating. Prepared foods should be reheated only once.*

## Sticky & Cinnamon Buns

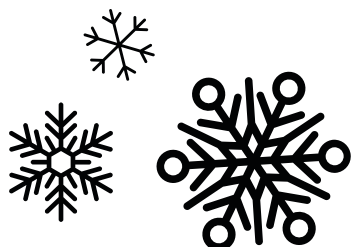
Remove desired number of buns from the pan, microwave for 10-15 seconds to refresh the pastry just before enjoying.

**THANK  
YOU**

\$5 from your family size prix fixe  
dinner purchase supports  
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## Soups, Sauces, and Gravy

Pour item into small saucepan and simmer at medium-low heat on stovetop for 10-12 minutes.

*\*Horseradish sauce, cocktail sauce, and cucumber dill sauce are served at room temperature and do not require reheating.*

## Turkey

**Whole:** add 1 1/2 cups low sodium chicken or turkey broth to roasting pan (to prevent dryness) then heat for 45-75 minutes (note: timing is dependent on turkey temperature before reheating) covered with foil. Remove foil and continue heating up to 30 minutes longer, until done.

**Hand-carved:** heat for 15-20 minutes, covered with foil, in gravy or sauce to retain moisture.

## Ham and Beef Tenderloin

Wrap portions tightly with foil and reheat in 300° oven for 10-15 minutes, until heated through.

## Brisket

Heat for 25-25 minutes, covered with foil. If desired, uncover for last 7-10 minutes for browning.

## Lasagna

Heat covered for 25-35 minutes. If desired, uncover for last 7-10 minutes for browning.

## Vegetables and Side Dishes

Heat covered for 10-15 minutes. If desired, uncover for last 5-10 minutes for browning and crisping.

**Quiches:** heat uncovered on baking sheet for 10 minutes.

## Crab Cakes & Hor D'Oeuvres

Heat uncovered on baking sheet for 10 minutes.

**Crab Dip:** may need up to 20 minutes

