

BALDUCCI'S

GAME TIME & ANYTIME REHEATING INSTRUCTIONS

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines and may vary with each home oven.

Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:

- Never put foil or metallic containers in the microwave.
- Keep foods loosely covered with microwave-safe wrap.
- Rotate or stir items at least once during the reheating process.

Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.

Always keep stored food covered and refrigerated at 41°F degrees or less.

Always use caution when removing containers from microwave or oven.

For ease and safety, always place black oven-able containers on a cookie sheet before heating in the oven. Do not place black containers directly on oven racks or oven floor. Clear plastic lids should be removed before reheating.

KOBE PIGS IN A BLANKET

Place in an oven safe container. Remove mustard and refrigerate until ready to serve. Heat pigs in a blanket uncovered in a 350°F oven for approximately 5-7 minutes, until the pastry is golden brown and the internal temperature reaches 165°F.

MINI MARYLAND CRAB CAKES

Place in an oven safe container. Remove remoulade and refrigerate until ready to serve. Heat the crab cakes uncovered in a 350°F oven for approximately 5-7 minutes until the internal temperature reaches 165°F. Cover with foil if the crab cakes begin to brown too quickly.

SPINACH, ARTICHOKE & PARMESAN DIP

Place in an oven safe container, covered, and into a 350°F oven for approximately 8-12 minutes, until the internal temperature reaches 165°F.

ULTIMATE CHICKEN WING DUO (BUFFALO/SWEET & SPICY/TERIYAKI)

Place in an oven safe container and cover. Place container in a 350°F oven for approximately 10-15 minutes, until the internal temperature is 165°F.

TRADITIONAL CHILI BAR (BEEF & RED BEAN OR TURKEY & BLACK BEAN CHILI)

Stove: Place chili in a pot over medium heat. Heat, stirring occasionally, for approximately 8-12 minutes until the internal temperature reaches 165°F.

SESAME CHICKEN TENDERS

Place in an oven safe container and cover. Place container in a 350°F oven for approximately 10-12 minutes, until the internal temperature is 165°F.

LASAGNA

Cover pan tightly with foil. Heat in a 350°F oven for approximately 40-60 minutes or until the internal temperature reaches 165°F.

SLOW ROASTED & SMOKED BEEF BRISKET

Place in an oven safe container. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Cover the brisket tightly with foil and place in a 350°F oven for approximately 30 minutes, until internal temperature reaches 165°F.

BBQ PULLED PORK SHOULDER

Place in an oven safe container. Mix in 1/8th inch of water or stock. Cover the pulled pork tightly with foil and place in a 350°F oven for approximately 30 minutes, until internal temperature reaches 165°F. Mix the pulled pork well.

PIT ROASTED PORK SPARE RIBS

Place in an oven safe container. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Cover the ribs tightly with foil and place in a 350°F oven for approximately 20-25 minutes, until the internal temperature reaches 165°F.

BUTTERMILK FRIED CHICKEN

Place in an oven safe container and cover. Place container in a 350°F oven for approximately 15-20 minutes, until internal temperature is 165°F. Remove lid for the last 5 minutes.

SESAME CHICKEN TENDERS

Place in an oven safe container and cover. Place container in a 350°F oven for approximately 10-15 minutes, until internal temperature is 165°F. Remove lid for the last 5 minutes.

WHITE MAC 'N CHEESE

Place in an oven safe container and cover. Place container in a 350°F oven for approximately 25-30 minutes, until internal temperature is 165°F.

BBQ BEANS WITH BRISKET

Oven: Place in an oven safe container and cover. Place container in a 350F oven for approximately 15-20 minutes, until internal temperature is 165°F.

Stove: Remove baked beans from container and place in a pot over medium heat. Heat, stirring occasionally, for 8-12 minutes until the internal temperature reaches 165F.

PULLED PORK SLIDER BAR

Place covered container of pulled pork into a 350°F oven for approximately 30 minutes, until internal temperature reaches 165°F. Mix the pulled pork well and serve. Cole slaw should remain chilled until serving.

MEATBALL PARM SLIDER BAR

Place covered container of meatballs into a pre-heated 350°F oven for approximately 20-30 minutes, until internal temperature is 165°F.