

BALDUCCI'S

VALENTINES DAY 2020 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.

CAUTION: For ease and safety, always place black ovenable 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.

STARTERS

MARYLAND CRAB CAKES

Remove plastic lid from container. Remove remoulade and refrigerate until ready to serve. Remove crab cakes, put on an oven-safe baking sheet and bake in a 350°F oven for approximately 8-10 minutes, until golden brown and crisp with an internal temperature of 165°F.

LEMON-CAPER SHRIMP

Keep refrigerated at 41°F or below until ready to serve. Best served chilled.

CHEESE & CHARCUTERIE PLATE

Keep refrigerated at 41°F or below until ready to serve. Best served chilled. Remove from refrigerator 1 hour prior to service.

SIDE DISHES

RISOTTO MILANESE

OVEN: Remove plastic lid from container. Pour 2 tablespoons of water in container, cover tightly with foil, and place in a 350°F oven for approximately 12-15 minutes, until internal temperature reaches 165°F.

MICROWAVE: Remove plastic lid from container. Loosely cover risotto with a damp paper towel, and microwave on HIGH for 2-3 minutes. Test and continue heating approximately 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

TRUFFLED POTATOES WITH MUSHROOMS & RED ONIONS

OVEN: Remove plastic lid from container and replace with foil. Place container in 350°F oven for approximately 10-15 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove plastic lid. Cover with microwave-safe wrap and microwave on HIGH for 2-3 minutes. Test and continue heating approximately 1-2 minutes, if necessary, until internal temperature reaches 165°F.

POTATO & CELERIAC GRATIN

OVEN: Remove plastic lid from container and replace with foil. Place container in 350°F oven for approximately 10-15 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove plastic lid. Cover with microwave-safe wrap and microwave on HIGH for 2-3 minutes. Test and continue heating approximately 1-2 minutes, if necessary, until internal temperature reaches 165°F.

SAUTÉED SPINACH

OVEN: Place in an oven-safe container. Cover with foil and heat in a 350°F oven for approximately 10-15 minutes, stirring halfway through, until temperature reaches 165°F.

MICROWAVE: Place in a microwave-safe container. Microwave on HIGH for approximately 2 minutes. Stir and continue heating 1-3 more minutes until temperature reaches 165°F.

ROASTED MUSHROOM SHALLOTS & MUSTARD GREENS

OVEN: Remove plastic lid from container. Place in a 350°F oven for approximately 10-15 minutes, until internal temperature reaches 165°F. Stir halfway through heating.

MICROWAVE: Remove plastic lid and cover container loosely with microwave-safe wrap. Microwave on HIGH for approximately 3 minutes. Stir and continue heating 1-3 minutes more, if necessary, until internal temperature reaches 165°F.

GRILLED ASPARAGUS

Excellent served at room temperature, however; if you choose to reheat:

STOVE: Remove asparagus from plastic container and place in a sauté pan over medium heat. Heat, stirring occasionally, for approximately 4-6 minutes until internal temperature reaches 165°F.

MICROWAVE: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for 2 minutes. Stir and continue heating approximately 1-2 minutes more, if necessary, until internal temperature reaches 165°F.

ENTRÉES

BEEF TENDERLOIN AU POIVRE

OVEN: Remove plastic lid from container, and place sauce in refrigerator until ready to heat and serve. Cover container with foil, and place in a 400°F oven for approximately 5-7 minutes for rare, 7-9 minutes for medium-rare, 9-11 minutes for medium, and 11-15 minutes for well done. In a saucepan, bring sauce to a boil and serve on the side.

WILD RICE STUFFED SQUASH

OVEN: Remove plastic lid from container. Place container in 400°F oven for approximately 7-10 minutes, until internal temperature reaches 165°F.

LEMON-HERB LOBSTER TAIL

OVEN: Remove plastic lid from container; remove butter and set aside. Place 2 tablespoons of water in the container, and cover tightly with foil. Place in a 350°F oven for approximately 10-15 minutes, until internal temperature reaches 165°F. Melt butter to drizzle over the hot tail or serve on the side.

MICROWAVE: Transfer to a microwave-safe plate; remove butter and set aside. Microwave on MEDIUM for 1 minute. Check temperature and continue heating **30 seconds at a time**, as necessary, until heated through and the internal temperature reaches 165°F. Melt butter to drizzle over the hot tail or serve on the side.

PANCETTA & FONTINA STUFFED CHICKEN

OVEN: Remove plastic lid from container. Place 2 tablespoons of water in the container, and cover tightly with foil. Place in a 350°F oven for approximately 10-15 minutes, until internal temperature reaches 165°F.

MICROWAVE: Remove lid and cover with microwave-safe wrap. Microwave on HIGH for 3 minutes. Check temperature and continue heating for approximately 1-3 minutes, if necessary, until internal temperature reaches 165°F.

DESSERTS

ALL DESSERTS

Keep refrigerated at 41°F or below until ready to serve. Best served chilled.