

BALDUCCI'S EASTER 2024 REHEAT 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 food 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 ovenable containers on a cookie sheet before placing them in the oven. Do not place black containers directly on the oven floor, oven racks or the heating element. Clear plastic lids should be removed before reheating.**

BRUNCH

Quiches: Remove plastic shell. Place foil container in a 350°F oven for approx. 15-20 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if quiches brown too quickly.

Platters: Keep refrigerated until ready to serve.

STARTERS

Mini Maryland Crab Cakes with Chipotle Caper Remoulade: Remove plastic top from container. Remove sauce and refrigerate until ready to serve. Place container in a 350°F oven for approx. 5-7 minutes until internal temperature is 165°F.

Deviled Eggs: Keep refrigerated until ready to serve.

Spinach & Feta Pockets: Remove plastic lid from container. Place container in 350°F oven for approximately 5-7 minutes, until internal temperature reaches 165°F.

Raspberry Brie Filo: Remove plastic lid from container. Place container in a 350°F oven for approximately 5-7 minutes, until internal temperature reaches 165°F.

Stuffed Mushrooms: Remove plastic lid from container. Place container in a 350°F oven for approx. 8-10 minutes, until mushrooms are bubbling, and browned, and internal temperature reaches 165°F.

SIDES

Carrot Risotto:

Oven: Remove plastic top from container. Pour 1 tablespoon of water into the bottom of the container. Cover container with foil and place in a 350°F oven for approx. 12-15 minutes until internal temperature registers 165°F.

Microwave: Remove top from container. Loosely cover risotto with a damp paper towel. Microwave on HIGH for approx. 2-3 minutes until internal temperature registers 165°F.

Fingerling Potatoes:

Stove: Lightly coat frying pan with oil and warm over medium heat. Add potatoes and sauté, tossing frequently, until heated through.

Oven: Remove plastic top from container. Place container in a 400°F oven for approximately 12-15 minutes, or until internal temperature registers 165°F. Stir potatoes halfway through heating.

Glazed Carrots:

Oven: Remove plastic lid and replace with foil. Place in a 350°F oven for approx. 15-20 minutes, stirring halfway through, until internal temperature is 165°F.

Microwave: Remove plastic lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 3 minutes. Check temperature and continue heating 1-3 minutes more, if necessary, to internal temperature of 165°F.

Grilled Asparagus:

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

Microwave: Remove lid and cover loosely with microwave-safe wrap. Microwave on HIGH for approx. 2 minutes. Stir and continue heating 1-2 minutes more until internal temperature is 165°F.

Pickled Golden Beet Salad: Keep refrigerated until ready to serve.

Haricot Verts:

Stove: Remove Beans 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 approximately 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature is 165°F.

Sugar Snap Peas:

Stove: Remove Peas 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 approximately 2 minutes. Stir and continue heating 1-2 minutes more, if necessary, until internal temperature is 165°F.

ENTREES**Beef Tenderloin with Gorgonzola Cream:**

Remove from refrigerator 20 minutes before cooking to take off the chill. Remove the container of cream from the container and refrigerate until ready to serve. Roast Beef tenderloin in the oven at 350°F for approx. 20 – 25 minutes or internal temperature reaches 120°F for medium rare. Once the desired temperature is reached remove from oven and allow meat to rest for 10 minutes before slicing. (This is very important, so that the natural juices do not run out of the meat). While meat is resting, add the gorgonzola cream to a small saucepan and heat on low until it reaches 165°F, stirring often. Once the meat has rested, slice to desired thickness and serve with cream sauce on the side.

Lemon Thyme Roasted Chicken:

Place the container of chicken in a 350°F oven for approx. 20-30 minutes, until internal temperature reaches 165°F. Remove foil for the last 5 minutes of heating to crisp the skin.

Lamb Top Round:

Remove the foil pan from the cello bag and/or remove the foil top from the container. Remove Chermoula Sauce and reserve at room temperature for service. Dump Onions back into Foil pan and place lamb on top. Put lamb in a 350°F oven for approximately 25-35 minutes, until the internal temperature reaches 115°F for Medium rare. Allow the lamb to rest outside of the oven for 10 minutes before carving, preferably on a roasting rack. Slice and serve with Chermoula and Roasted Onions.

Mimosa Glazed ABF Berkshire Spiral Ham:

Remove the ham and pan from the plastic bag. Pour 1/8th inch of water or stock to just cover the bottom of the pan. Glaze the Ham, Cover the ham tightly with foil and place in a 350°F oven for approx. 1 to 1 ¾ hours, until the internal temperature reaches 165°F. Baste the ham every 20-30 minutes during heating. Allow the ham to rest outside of the oven for 10 minutes before carving.

Vegan Stuffed Eggplant:

Cover pan tightly with foil. Heat in a 350°F oven for approximately 30 minutes or until internal temperature reaches 165°F.

Mediterranean Salmon: Remove foil top from container. Place container in a 350°F oven for approximately 7-10 minutes until internal temperature is 165°F.

Apricot Roasted Turkey Breast:

Remove the foil pan from the cello bag and/or remove the foil top from the container. Remove Glaze and reserve at room temperature for service. Remove the Gravy and reheat in small saucepan until temperature reaches 165 F. Pour in 1/8th inch of water or stock to just cover the bottom of the pan. Cover the pan with foil, sealing tightly. Place the container in a 350°F oven for approximately 35-45 minutes, until the internal temperature reaches 165°F. Uncover the pan for the last 10 minutes of heating to brown the skin. Allow the turkey to rest outside of the oven for 10 minutes before carving.