



HOLIDAY

REHEATING DIRECTIONS

ENTRÉES

OVEN-ROASTED WHOLE STUFFED TURKEY

OVEN

Preheat oven to 375°F. Pull turkey out of the refrigerator, remove all garnish and let it rest at room temperature for 25 minutes. Baste the turkey with chicken stock (provided), cover with foil and place in oven for 50-60 minutes, or until the turkey reaches an internal temperature of 165°F. Remove the turkey from the oven and let it rest for about 15 minutes before serving.

OVEN-ROASTED TURKEY BREAST

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 15 minutes, or until it reaches an internal temperature of 165°F.

OVEN-ROASTED ALL-NATURAL CHICKEN

HERB ROASTED ALL-NATURAL CHICKEN BREAST

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish, add 1/4 teaspoon of water or stock per piece, and cover it with foil. Place in the center of the oven for 15-20 minutes, or until it reaches an internal temperature of 165°F. Remove the foil and let roast for an additional 5 minutes.

ALL-NATURAL CHICKEN THIGH | ALL-NATURAL CHICKEN

MARSALA

USDA CHOICE BEEF ROULADE | PORK TENDERLOIN

GRILLED POLISH SAUSAGE & SAUERKRAUT | STUFFED CABBAGE

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 20-25 minutes, or until it reaches an internal temperature of 165°F.

MICROWAVE

Transfer to a microwave safe dish. Vent lid at one corner and cook on high for 3-5 minutes, or until it reaches an internal temperature of 165°F.

BAKED HAM WITH PINEAPPLE

OVEN

Preheat oven to 375°F. Transfer to a oven safe dish and cover it with foil. Place in the center of the oven for 20-25 minutes, or until it reaches an internal temperature of 165°F.

MICROWAVE

Transfer to a microwave safe dish. Vent lid at one corner and cook on high for 3-5 minutes, or until it reaches an internal temperature of 165°F.

OVEN-ROASTED WILD-CAUGHT SALMON

OVEN

Transfer to a oven safe dish, add 1/4 teaspoon of water or stock per piece, and cover it with foil and place in oven. Place in the center of the oven for 15 minutes, or until it reaches an internal temperature of 165°F.

PIEROGI

PIEROGI

OVEN

Preheat oven to 375°F. Transfer to oven safe dish, add 1 tbsp water and cover the container. Place in the center of the oven for 5-7 minutes, or until hot.

PREPACKED PIEROGI

STOVETOP: BOIL

Heat 1 qt of water in a med. saucepan to slow boil. Place Pierogi in boiling water, uncovered for 2-3 mins, or until rise to top, stir occasionally. Drain. Add butter or sautéed onions and cover for one minute.

STOVETOP: PAN FRY

Preheat skillet first. Add & preheat 3 tbsp of oil. Place Pierogi in oil, do not overcrowd. Cook on low heat for 6 min, then 2 min on med heat. Turn occ. Rest on towel for 1 min. before serving.

SIDES

CREAMY MASHED POTATOES

STOVETOP

Transfer to a small pot and heat over medium heat stir often until hot.

MICROWAVE

Transfer to a microwave safe dish. Vent lid at one corner and cook on high for 3-5 minutes, or until hot. Stir to ensure the heat is distributed evenly

OVEN

Preheat oven to 350°F. Transfer to oven safe dish and cover it with foil. Place it in the oven for 15-20 minutes, or until the temperature reaches 165 °F.

Refrigerate or freeze within 2 hours. Re-heat to 165° F. Unless frozen, eat within 3 days.

Be careful when handling hot containers and use oven mitts to remove food from oven. These reheating times are approximate and heating times may vary depending on equipment used. All microwaves tend to cook at different strengths so test before removing. Any questions or concern, please give us a call at 773 486-7500.

ROASTED FINGERLING POTATOES

OVEN

Transfer to oven safe dish, cover with foil and place in oven for 15 minutes, or until hot

STEAMED VEGETABLES

STEAMED STRING BEANS

STOVETOP

Heat 1 qt of water in a medium saucepan to slow boil. Place vegetables in boiling water, cook uncovered for 2-3 minutes. Stir occasionally. Drain. Add butter or your favorite oil for additional flavor.

MICROWAVE

Place with lid on, vented at one corner, and cook on high for 2-3 minutes until hot.

OVEN

Preheat oven to 350°F. Transfer to oven safe dish and cover it with foil. Place it in the oven for 15-20 minutes, or until the temperature reaches 165 °F.

POTATO PANCAKES (LATKES)

STOVETOP

Preheat skillet. Add 3 tbsp of oil and heat. Place Pancakes in a skillet, do not overcrowd. Cook on medium heat for 4-5 min. Turn occasionally.

DEEP FRYER

Preheat deep fryer to 370°F. Place Pancakes in the deep fryer for about 2 mins. Do not overcrowd.

CREAMY MAC & CHEESE

MICROWAVE

Place with lid on, vented at one corner, and cook on high for 2-3 minutes until hot. Let it sit covered for 2 minutes. Stir to ensure the heat is distributed evenly.

SOUPS

STOVETOP

Pour into a saucepan and heat over low heat, stir frequently until begins to simmer.

SALADS

Serve Cold.

DESSERTS

BLITNZED (CRÊPES)

STOVETOP

Preheat skillet. Add 3 tbsp of oil and heat. Transfer Blintzes to a skillet, and cook on low heat for 2-4 min on each side, until golden brown. Top with Raspberry Sauce.

Refrigerate or freeze within 2 hours. Re-heat to 165° F. Unless frozen, eat within 3 days.

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