

Merry Christmas

Remove food from refrigeration 1 hour prior to rewarming

Cavatelli & Meatballs: Heat 350 degrees covered till hot (15 Min). Then add 1/2 cup hot water to pasta, mix to rehydrate sauce.

Beef (rare now): Bring Gravy (brown sauce) to a boil (add a little water to thin out if it looks thick), ladle hot gravy over meat, heat on 400 degrees UNCOVERED till hot (10-15 minutes) or desired doneness.

Chicken: Heat 400 degrees COVERED till hot (20 Min or an internal temp of 165 degrees.). Add hot gravy (yellow creamy sauce) you can add a little water to gravy if it's thick before heating and serve.

Potatoes: Heat in a 350 degree oven UNCOVERED for 10-15 minutes

Vegetables: Warm in microwave for 2 minutes or until desired tenderness

Eggplant: Heat 400 degrees COVERED for 15 minutes. Add fresh sauce and serve

(Optional) Dinner Rolls: Brown rolls on an open cookie sheet at 400 degrees for 5-7 minutes

Scrambled Eggs: Heat on 400 degrees covered (15 minutes)

French Toast: Heat COVERED in a 400-degree oven till hot (15-20 minutes). You can uncover the last 5 minutes if you want crisp the top.

Sausage Links & Ham: Heat in a 400-degree oven COVERED for 10-15 minutes

Waffles: Heat in a 400-degree oven COVERED for 10 min

*Please remember that each oven is different and warming times will vary.

*If you have questions, please call 440.724.2019 ask for Carl

