

# PUSATERI'S

## RE-HEATING INSTRUCTIONS

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**Chef's Tip:** We recommend using your convection setting & pre-heating oven when possible for consistent temperatures and best results. Proteins should come to room temperature before re-heating.

## APPETIZERS & STARTERS

*Breads (loaves, dinner rolls), latkes, focaccia*

**Oven** 1. Preheat oven to 350°F / 176°C  
2. Bake on a sheet pan for 5 - 10 minutes.

### BAKED FONTINA

Preheat oven to 350 °F. Line a baking tray with parchment paper and transfer cheese to tray. Bake uncovered for 30 minutes until heated throughout. Pastry should be golden brown and flaky.

## SOUPS

### Stovetop

Pour in a saucepan and warm over medium heat. Bring to a strong simmer or until the internal temperature reaches 165°F / 74°C. Stir often. Avoid boiling over.

### Microwave

Pour in a microwave safe bowl and heat soup for 2-3 minutes or until internal temperature reaches 165°F / 74°C; stir halfway through cooking. Do not bring to a rolling boil. Let stand 1 minute. Handle carefully as contents may be hot.

## STUFFING

*Stuffing should be cooked separately from and never inside the cavity of poultry to avoid any cross contamination.*

### Oven

1. Preheat oven to 350°F / 176°C  
2. Remove the foil lid, heat uncovered for 10-15 minutes or until the internal temperature reaches 165°F / 74°C.  
3. For crispier stuffing, lay out on a lined baking sheet before heating.

### Microwave

Microwave on high for 4 minutes, stir to heat evenly. Return to microwave, uncovered, for an additional 2-3 minutes or until the internal temperature reaches 165°F / 74°C.

*Cooking times may vary by oven. An accurate probe thermometer should be used to check the internal temperature of cooked and reheated foods for at least 15 seconds. For the most accurate probe reading place the point of a clean thermometer into the thickest part of the protein, pie, stew etc. It is also advisable to probe more than one area. Do not place probe against bones or food containers. All of our aluminum containers are microwave safe.*

## GRAVIES & SAUCES

*Turkey gravy, beef gravy, red wine-demi glace, port wine jus*

### Stovetop

Pour into a saucepan and heat over low heat, stirring frequently until gravy begins to simmer

### Microwave

Heat sauce for 1 - 2 minutes or until internal temperature reaches 165°F / 74°C; stir halfway through cooking. Do not bring to a rolling boil. Let stand 1 minute. Handle carefully as contents may be hot.

## TURKEY (COOKED)

*Your whole turkey has been slow roasted until completely cooked; only requiring you to reheat the bird safely.*

### Oven

1. Preheat oven to 325 - 350°F / 162° - 176°C.  
2. Cover turkey with foil and roast for 1 hour. Uncover, baste the bird with pan juices or butter (not provided) and roast for ½ - 1 hour more or until internal temperature of the breast reaches 180°F / 82°C  
3. Remove from oven and let rest 10 minutes before serving.

## TURKEY (UNCOOKED)

*Use pan juices and mirepoix to make flavourful gravy. Baste turkey every 30 minutes with cooking juices to achieve a moist and tender turkey.*

### Oven

1. Preheat oven to 300°F / 149°C.  
2. Season turkey, place on a rack in a shallow pan with mirepoix (onion, carrot, celery), along with ½ L chicken stock.  
3. Place pan on centre rack of the oven and cook for 3-4 hours until internal breast temperature reaches 180°F.  
4. Remove bird from oven and let rest 10 minutes before serving.

## CARVED TURKEY & TURKEY BREAST (FULLY COOKED)

### Oven

1. Preheat oven to 350°F / 176°C.  
2. Reheat covered for 30-45 minutes. Uncover, baste with pan juices or butter (not provided) and roast for another 15 minutes more or until internal breast temperature reaches 165°F / 74°C.

## ROASTS

*Prime rib roast, beef tenderloin, rack of lamb*

### Oven

1. Preheat oven to 350°F / 176°C.
2. Remove foil lid and reheat to reach internal temperature of:  
—medium-rare, 25 minutes to 145°F / 63°C  
—medium, 30 minutes to 160°F / 71°C  
—well-done, 40 minutes to 170°F / 77°C

## BEET, WALNUT & MUSHROOM WELLINGTON

### Oven

1. Preheat oven to 375°F / 190°C.
  - a. Remove lid and reheat 5-7 minutes or until internal temperature reads 165°F / 74°C.

## BRAISES

*Beef Brisket*

### Oven

1. Preheat oven to 350°F / 176°C.
2. Bake on a sheet pan for 30 - 35 minutes.
3. Remove the foil and heat for an additional 5 minutes or until the internal temperature reaches 160°F / 71°C.

## GLAZED SPIRAL HAM

### Oven

1. Preheat oven to 350°F / 176°C. Cover loosely with foil and heat for 30 - 40 minutes.
2. Remove the foil and heat for an additional 5 minutes or until the internal temperature reaches 160°F / 71°C.

## POT PIES

*Tourtiere, chicken pot pie, turkey pot pie*

### Oven

1. Preheat oven to 350°F / 176°C.
2. Remove the lid. Bake on a sheet pan for 15 - 20 minutes or until the internal temperature reaches 165°F / 74°C.

## FISH

*Salmon, sea bass, black cod*

### Oven

1. Preheat oven to 350°F / 176°C.
2. Remove the lid. Reheat 15 - 20 minutes or until the internal temperature reaches 158°F / 70°C.

## POULTRY

*Cornish hens, chicken supremes*

### Oven

1. Preheat oven to 350°F / 176°C.
2. Remove the lid. Reheat 15 - 25 minutes or until the internal temperature reaches 165°F / 74°C

## PASTA

*Lasagna (meat and vegetarian)*

### Oven

1. Preheat oven to 350°F / 176°C.
2. Remove the lid. Reheat 20 - 30 minutes or until the internal temperature reaches 165°F / 74°C.

## ROASTED & GRILLED VEGETABLE SIDE DISHES

*All side dishes are in oven-friendly containers. If reheating in the oven, always remove plastic film. Green beans, roasted root vegetables, roasted sweet potatoes & cranberries, heirloom carrots, Brussels sprouts, etc.*

### Oven

1. Preheat oven to 350°F / 176°C
2. Remove the top, cover loosely with foil and heat for 20 minutes.
3. Remove the foil and heat for an additional 5 minutes.

## WHIPPED (MASHED) VEGETABLE SIDE DISHES

*Brown butter chive mashed potato, scalloped potatoes, etc.*

### Oven

1. Preheat oven to 350°F / 176°C
2. Remove the top, stir, cover loosely with foil and heat for 20 - 30 minutes. Remove the foil and heat for an additional 5 - 10 minutes

### Stovetop

Reheat in a large saucepan over medium heat, adding a little milk, soy beverage or broth as necessary to achieve desired consistency. Stir until hot.