



## *Suggested Re-Heating Instructions*

Kugel - 325°, covered for 30-35 minutes

Brisket in Gravy - 325°, covered for 1 to 1 hour 15 minutes

Cornish Hens Stuffed - 325°, covered for 1 hour

Cornish Hens not stuffed - 325°, covered for 45 minutes

Roasted Duck with Orange Sauce - 325°, covered for 50 minutes

Boneless Rosemary Chicken - 325°, covered for 40-45 minutes

Vegetables - 325°, covered for 30-35 minutes

*Pre-cooked Turkey* Ovens may vary, internal temperature should be 145°

Reheating Instructions (Add chicken broth to bottom of roasting pan and cover before heating)

16-20 pound Turkey - 1 ½ hours at 325°F

*Market  
Basket*