

## **GAME TIME 2017 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 foods 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 in the oven. Do not place black containers directly on oven floor or a heating element. Clear plastic lids should be removed before reheating.

### **Pre Game**

**Mini Franks in a Blanket:** Place in an oven safe container. Remove mustard and refrigerate until ready to serve. Heat pigs in a blanket uncovered in a 350°F oven for approximately 5-7 minutes, until the pastry is golden brown and the internal temperature reaches 165°F.

**Mini Kobe Beef Cheese Burgers:** Sprinkle a small amount of water in pan before heating, cover with foil. Bake 325°, for approximately 7-10 min until internal temperature reaches 165F.

**Nuchas Empanadas:** Place in an oven safe container. Heat the puffs uncovered in a 350°F oven for approximately 6-8 minutes until the internal temperature reaches 165°F. Cover with foil if the lobster puffs begin to brown too quickly.

**Seasoned Potato Wedges:** Place in an oven safe container, covered, and into a 400°F oven for approximately 8-12 minutes, until golden brown and the internal temperature reaches 165°F.

**Sweet Potato Waffle Fries:** Place in an oven safe container, covered, and into a 400°F oven for approximately 8-12 minutes, until golden brown and the internal temperature reaches 165°F.

**Jalapeno Poppers:** Place in an oven safe container, covered, and into a 350°F oven for approximately 8-12 minutes, until the internal temperature reaches 165°F.

**Tomato and Mozzarella Antipasto Skewers:** Keep refrigerated until ready to serve.

### **Dips**

**Guacamole, Southwestern Salsa, Mango Salsa, Mediterranean Dip:** Keep refrigerated until ready to serve.

### **Party Platters**

**Crudités and Cheese, Mini Pinwheels, Tex-Mex Dip Platter, Mezze Platter, Antipasto Platter:** Keep refrigerated until ready to serve.

### **3 & 6 Foot Subs**

**Italian Style, Primavera, American Style, CLT:** Keep refrigerated until ready to serve.

### **Sandwich Platters**

**Sloppy Joe Platter, Mini Sandwich Platter, Entertainer's Choice, Signature Sandwich Platter:** Keep refrigerated until ready to serve.

### Game Day Favorites

**Ultimate Chicken Wing Duo (Buffalo/Sweet & Spicy/Teriyaki):** Place the wings in an oven safe container and cover. Place container in a 350°F oven for approximately 10-15 minutes, until the internal temperature is 165°F.

**Pulled Pork Slider Bar:** Place covered container of pulled pork into a 350°F oven for approximately 30 minutes, until internal temperature reaches 165°F. Mix the pulled pork well and serve. Cole slaw should remain chilled until serving.

**Meatball Parm Slider Bar:** Place covered container of meatballs into a pre-heated 350°F oven for approximately 20-30 minutes, until internal temperature is 165F.

**Traditional Chili Bar (Beef & Red Bean or Turkey & Black Bean Chili):** Stove: Place chili in a pot over medium heat. Heat, stirring occasionally, for approximately 8-12 minutes until the internal temperature reaches 165°F.

**Meat Lasagna / Veggie Lasagna:** Cover pan tightly with foil. Heat in a 350°F oven for approximately 40-60 minutes or until the internal temperature reaches 165°F.

**Kings Classic Baked Ziti:** Place in a 350° preheated oven, covered, for approximately 30 – 40 minutes. Stir halfway through reheating time.

**Sausage and Peppers:** Place in a 350° preheated oven, covered, for approximately 20 – 30 minutes. Stir halfway through reheating time.

**Beef Meatballs:** Place in a 350° preheated oven, covered, for approximately 20 – 30 minutes. Stir halfway through reheating time.

**Buffalo Chicken Wings:** Place in an oven safe container and cover. Place container in a 350°F oven for approximately 10-15 minutes, until the internal temperature is 165°F

**Chicken Tenders:** Place in an oven safe container and cover. Place container in a 350°F oven for approximately 10-12 minutes, until the internal temperature is 165°F.

**Cold Fried Chicken Platter:** Place in an oven safe container and cover. Place container in a 350°F oven for approximately 15-20 minutes, until internal temperature is 165°F. Remove lid for the last 5 minutes.

**BBQ Pork Spare Ribs:** Place in an oven safe container. Pour 1/8<sup>th</sup> inch of water or stock to just cover the bottom of the pan. Cover the ribs tightly with foil and place in a 350°F oven for approximately 20-25 minutes, until the internal temperature reaches 165°F.

**BBQ Pulled Pork Shoulder:** Place in an oven safe container. Mix in 1/8<sup>th</sup> inch of water or stock. Cover the pulled pork tightly with foil and place in a 350°F oven for approximately 30 minutes, until internal temperature reaches 165°F. Mix the pulled pork well.

**BBQ ½ Chicken:** Place in an oven safe container and cover. Place container in a 350°F oven for approximately 20-25 minutes until internal temperature is 165°F.

**BBQ Beans W/Brisket:**

Oven: Place in an oven safe container and cover. Place container in a 350F oven for approximately 15-20 minutes, until internal temperature is 165F.

Stove: Remove baked beans from container and place in a pot over medium heat. Heat, stirring occasionally, for 8-12 minutes until the internal temperature reaches 165F.