



ALBANY • LATHAM • SARATOGA

Mother's Day

REHEAT/COOKING INSTRUCTIONS

TEMPER EVERYTHING FOR 1 HOUR!

FRENCH TOAST

- BAKE AT 350° FOR 1 HOUR WITH THE LID ON
- REMOVE LID AND CHECK THE CONSISTENCY WITH A TOOTHPICK (IT SHOULD COME OUT CLEAN)

HASH

- BAKE AT 350° FOR 30 MINUTES WITH THE LID ON
- REMOVE LID AND LET COOK FOR 5 MINUTES TO CRISP UP

FRITATA

- BAKE AT 350° FOR 20 MINUTES WITH THE LID ON

BACON/SAUSAGE

- BAKE AT 350° FOR 15 MINUTES WITH THE LID ON
- REMOVE LID AND LET COOK FOR 5 MINUTES TO CRISP UP