

# HEATING INSTRUCTIONS



## À LA CARTE MEATS

### BROWN SUGAR & SPICE GLAZED HAM

### SLICED BRISKET

### BRISKET BURNT ENDS

### HERB RUBBED LAMB SHOULDER

### SMOKED TURKEY W/ HERB BUTTER

Vacuum sealed for easy reheating! Warm in a pot of very lightly simmering (180-200°) water for about 5 minutes until warmed through. Remove from package and serve.

## FULL RACK OF PORK RIBS

Broil on high heat close to the broiler for 4-6 minutes per side or until glaze is caramelized and ribs are heated through.

## BEEF SHORT RIB

Broil on high heat on middle-high rack for 5-7 minutes per side or until caramelized and heated through. Or if you'd prefer, warm in a pot of very lightly simmering (180-200°) water for about 5 minutes until warmed through.

## LOUKANIKO SLIDERS

Keep sliders in the tray they come in on high heat for 3-5 minutes until meat is warmed through. Assemble sliders with buns (we recommend dipping the slider buns into the meat drippings) and top with mint yogurt and pickled onions.

## JALAPEÑO SAUSAGE LINKS

Broil on high heat close to broiler for 3-5 minutes per side or until heated through.

## SIDES:

Heat sides before meats if using 1 oven.

## FILO SPINACH & FETA PIE

Bake in 400-425° oven for 25-35 minutes or until golden brown, crisp on top and heated through. If possible, bake on lower rack as the bottom layer of filo will have a harder time crisping than the top layer.

## LEMON & HERB ROASTED POTATOES

Bake in 400-425° oven for 15-20 minutes until crisped. Remove from oven and toss potatoes halfway through.

## CUMIN ROASTED CARROTS WITH WHIPPED GOAT CHEESE & WALNUTS

Bake in 400-425° oven for 3-5 minutes until just warmed a little, just enough to take the chill off but not lose color of the herbs. Retoss carrots with the dressing and herbs. Spread goat cheese on bottom of serving dish and top with carrots and chopped walnuts.

## MAC & CHEESE

Bake in 400° oven for 25-35 minutes or until golden brown, crisp on top and heated through.

## BRUSSELS SPROUTS

Bake in 400° oven for 5-10 minutes until warmed through and crisped.