



HEATING INSTRUCTIONS

Thank you for choosing Classic To Go to provide your holiday foods. Heating instructions for the items you ordered are provided below. Should you have any questions or require further assistance, please contact us at **410-356-1666**. Please refrigerate your order & remove all plastic lids before heating. For best results, always bring food (except for soups, sauces & gravies) to room temperature for up to 1 hour and preheat the oven. The heating times suggested in the instruction sheet are based on calibrated ovens. Oven temperatures can vary by as much as 75 degrees. Cooking times should be adjusted accordingly.

MEAT

Roasted Tenderloin of Beef (Oven-Ready)

Roast uncovered in a 400° for approximately 35-50 minutes. Consult desired cooked temperature with a meat thermometer: rare - 120°, medium rare - 130°, medium - 150°

Allow meat to rest for 15 minutes before slicing.

Meat temperature will rise an additional 5° while resting.

The USDA recommends steaks and roasts be cooked to 145°F (medium).

Braised Beef Brisket, Boneless Braised Short Ribs

Heat with cover in a 325° oven for 20-30 minutes.

Glazed Corned Beef

Heat with lid on in a 325° oven for 40-50 minutes. Heat extra glaze in a saucepan over medium heat until warm.

POULTRY

Grilled Capon Breast, Chicken Shawarma

Cover and warm in a 325° oven for 15-20 minutes until hot.





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FISH

Salmon, Grilled Cod

Heat, uncovered, in a 300° oven for approximately 10-15 minutes. Be careful not to overcook. Heat Asian glaze for salmon in a saucepan over medium heat until warm, stirring occasionally.

STARTERS

Chicken Broth, Sephardic Vegetable

Heat soup in saucepan over medium heat.

Matzo Balls Gently simmer in soup until warm.

Feta & Spinach Pinwheels Heat covered in a 325° oven for 15-20 minutes.

SAUCES + GRAVY

Beef Gravy, Corned Beef Glaze Heat sauce or gravy in a saucepan on stovetop over medium heat. Gently simmer, uncovered, stirring occasionally until hot.

SIDES + VEGETABLES

Cheese Blintz Casserole Heat in a 325° oven, uncovered for 20 minutes.

Steamed Green Beans, Sautéed Spinach

Heat in a 300° oven, covered for SM: 5-10 minutes
LG: 10-15 minutes or until hot. Remove cover for last 5 minutes.

Oven Roasted Red Skin Potatoes, Carrots & Sweet Onions, Roasted Vegetables, Heat in a 325° oven, covered for 15-20 minutes. Remove cover for last five minutes.

Mashed Yukon Gold Potatoes

Heat covered in a 325° oven for SM: 10-15 minutes
LG: 20-25 minutes, stirring occasionally. Remove cover and heat for an additional 5 minutes. Or heat in a double boiler, stirring often until warm.

Sweet Noodle Kugel, Roasted Cauliflower Kugel, Cinnamon Apple French Toast, Quiche Florentine, Swiss Chard & Goat Cheese Casserole, Mushroom

Wellington Heat covered in a 325° oven for 45 minutes. Remove cover and heat for an additional 5 minutes.

Falafel Heat covered in a 325° oven for 15-20 minutes.