



REHEAT-READY MEAL SOLUTION INSTRUCTIONS

Oven reheating using the instructions below is the recommended method for best results.

However, items may be reheated in the microwave if transferred to a microwave-safe container.

BREAD

Artisan Dinner Rolls: 350° for 4-6 minutes uncovered

Corn Bread Muffins: 350° for 4-6 minutes uncovered

STARCHES

Mac N Cheese: 350° for 20-30 minutes covered, stir, top with mac topping, bake uncovered 10-15 minutes longer

Pepperjack & Bacon Mac N Cheese: 350° for 20-30 minutes covered, stir, top with mac topping, bake uncovered 10-15 minutes longer

Wisconsin Cheddar and Chive Mashed Potatoes: 350° for 20-30 minutes covered, stir every 10-15 minutes

Smoked Baked Beans: 350° for 20-30 minutes covered, stir every 10-15 minutes

VEGETABLES

Green Beans with Blistered Tomatoes and Shallot Butter: 350° for 10-15 minutes covered

PROTEINS

¼ Rack Ribs: 350° for 20-30 minutes covered

BBQ Chicken/Pork: 350° for 15-20 minutes, stir every 10-15 minutes

Shredded Short Ribs with Demi: 350° for 20-30 minutes

Smoked Brisket: 350° for 20-30 minutes covered

Mini Bratwurst in BBQ Sauce: 350° for 20-25 minutes

ADDITIONAL ACCOMPANIMENTS

Saz's Riblets: 350° for 15-20 minutes on sheet tray, covered. For extra caramelized sauce, remove cover and broil on high for last 2-4 minutes.

Maple Glazed Bacon Wrapped Dates: 350° for 10-16 minutes uncovered in original tray or removed to sheet tray

Bacon Wrapped Poppers: 350° for 10-16 minutes uncovered in original tray or removed to sheet tray, toss with sauce and return to oven for 5 minutes

Smoked Chicken Wings: 350° for 25 minutes, toss with sauce and return to oven for 10 minutes