

# Izenberg's

## Reheating instructions\*

***Thank you for allowing Izenberg's to be a part of your meal!***

**TURKEY/CHICKEN, WHOLE:** Preheat oven to 325. Add 1 cup of water to pan. Cover loosely with foil (remove foil for crispy skin). Heat until internal temperature reaches 140 degrees (about 30-60 minutes\* for turkey, 15-30 for chicken). Let turkey/chicken sit for 10 minutes before carving.

**MEAT/POULTRY, SLICED:** Preheat oven to 325. Transfer meat/poultry to oven safe pan (if not already in aluminum pan). Add 1 cup of water to pan. Cover pan with foil. Heat until desired temperature is reached, and is at least 140 degrees (approximately 15 minutes/pound)

**STUFFINGS/MASHED POTATOES/CASSEROLES:** preheat oven to 325. Transfer to oven safe pan (if not already in aluminum pan). Cover with foil. Heat until desired temperature is reached, and is at least 140 degrees (approximately 15 minutes/pound—longer for more dense items, such as lasagna).

**SIDE VEGETABLES:** preheat oven to 325. Transfer to oven-safe pan. Cover pan with foil. Heat until desired temperature is reached, and is at least 140 degrees (approximately 8-10 minutes/pound).

**GRAVY/SOUP:** Transfer gravy to pot for stovetop. Cook on low heat, stirring frequently until desired temperature is reached. Stir before serving.

*\*For best results, we don't recommend microwaving. Ovens vary, so checking temperature will result in the best results.*

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