

GENERAL HEATING SUGGESTIONS

REFRIGERATE FOOD **IMMEDIATELY** AFTER PICK-UP. KEEP FOOD IN REFRIGERATOR UNTIL READY TO HEAT.

ITEM	INSTRUCTIONS
Soup	Pour contents into a large enough sauce pan. Heat on high flame bring to a boil. Then let simmer on medium heat for 10 minutes until hot.
Matzo Balls	Drain matzo balls. Then place matzo balls in soup. Bring to a boil. Simmer on medium heat until hot. Make sure the inside of the matzo balls are hot enough by using a fork.
Noodles	Drain noodles. Then add some hot soup into container.
Brisket with Natural Gravy	Preheat oven to 350°F. Keep covered with foil top. Heat for approximately 10-15 minutes until hot.
Roast Chickens	Add some soup or water to bottom of pan. Preheat oven to 350°F. Keep covered with foil top. Heat approximately 20-25 minutes. Remove foil cover for last 5 minutes for chickens to brown.
Whole Roast Turkey 15 Pounds	Add a cup of soup or water to bottom of pan. Preheat oven to 350°F. Keep covered tightly with aluminum foil. Heat approximately 30-40 minutes. Remove foil and continue heating until hot. (Longer heating time required for turkeys larger than 15 pounds.)
Roast Turkey Waldorf Style (carved), 15 Pounds	Add a cup of soup or water to bottom of pan. Preheat oven to 350°F. Keep covered tightly with aluminum foil. Heat for approximately 20 minutes. Keep covered until hot.
Gravy	Pour contents into a large enough non stick sauce pan. Keep on medium. Stir occasionally until hot.
Puddings; sweet potato, potato, noodle, stuffing, matzo farfel	Preheat oven to 350°F. Keep covered with foil top. Heat for approximately 20-25 minutes until hot.
Egg Barley, Kasha Varnishkes	Preheat oven to 350°F. Keep covered with foil top. Heat for approximately 15-20 minutes until hot.
Mashed Potatoes	Preheat oven to 350°F. Keep covered with foil top. Heat for approximately 15-20 minutes until hot.
String Beans or Broccoli Almondine,	Preheat oven to 350°F. Cover with foil top. Heat approximately 10-15 minutes until hot.
Red Potatoes or Thyme Yams	Preheat oven to 350°F. Heat for approximately 15-20 minutes until hot.
Mini Stuffed Cabbage	Preheat oven to 350°F. Add sauce to cabbage. Cover loosely with foil. Heat approximately 20-30 minutes until hot.
Hors D'oeuvres – Mini Franks, Knishes & Potato Pancakes	Preheat oven to 325-350°F. Cover Hors D'oeuvres with foil. Heat for approximately 10-15 minutes until hot. Longer if frozen.

Please note:

1. These are only general heating instructions. Ben's cannot account for the accuracy of everyone's cooking facility.
2. Heating times are for foods from refrigerator into oven.
3. Increased cooking time may be needed when more items are placed into the oven at the same time.
4. All foods that are to be reheated must reach a product temperature of 165 ° as measured by a food product thermometer.