

Restaurant Beatrice

REHEATING INSTRUCTIONS

For your safety and enjoyment, please follow these warming instructions. Cooking times will vary slightly based on the fluctuation of different kitchen appliances. Though unnecessary, we recommend having your meal rest at room temperature for 15-30 minutes before transporting the cold food directly from the fridge straight to the oven. Finally, the most important way to ensure your meal is ready is to use a thermometer.

BEEF:

- Preheat your oven to 225°F. Place your beef in an oven safe pan, add some Au Jus or beef broth to the bottom of the pan, and tent it with foil. For Medium Rare, cook until 130°-140°F. Medium Well: 145°F. Well Done: 155°F. Remove from the oven and allow to rest for at least 15 minutes. Serve with Au Jus.

TURKEY:

- Preheat your oven to 300°F. Put the bird in a baking dish or on a rack and add about a cup of chicken broth or water to the pan. Tent your pan with foil and reheat it gently so the meat doesn't toughen. Whole fried turkeys should be warmed until an internal temp of 155°F. Depending on the size of the bird, this could take 2-3 hours.
- Mixed, carved turkey should be placed on a pan with a few spoons of gravy or broth, covered with foil, and warmed until it reaches 155°F.

HAM:

- Preheat your oven to 300°F. Carved ham should be placed on a pan, covered in foil and warmed until 145°F.

SIDES EXCEPT FOR GREENS/GREEN BEANS/GRAVY:

- Preheat your oven to 300°F. In a foil covered oven-safe pan, sides should be reheated until they reach an internal temperature of 140°F.
- We recommend letting Mac and Cheese rest for 5 minutes before serving.

GREENS, GRAVY, AU JUS:

- Place in a small pot and cook over medium heat on the stove. Stir frequently until heated throughout or until 165°F.

GREEN BEANS:

- Place green beans on a pan and cook over medium heat. Stir frequently. Any toppings should be separated and lightly toasted and then tossed in after the beans are heated throughout.

SOUPS/BISQUE/GUMBO:

- Place in a small pot and cook over medium heat on the stove. Stir frequently until heated throughout or until 165°F.

FRIED APPETIZERS / FRIED FOODS:

- Preheat your oven to 300°F. In an uncovered oven-safe pan, foods should be reheated (convection setting preferred) until they reach an internal temperature of 140°F.
- If you have an air-fryer, this is the time to use it. Different sized items will take different times to warm up, anywhere from 10-20 minutes.

KEEPING FOOD WARM BEFORE SERVING:

You can successfully hold most hot foods for about 20 minutes in a preheated oven set to 200°F. Additionally, most ovens have a warming drawer: the drawer at the bottom of the stove.

MICROWAVE OPTION:

While we do not recommend it, most sides and some meats can be microwaved for 1-2 minutes, stirred, and then cooked for an additional 1-2 minutes until heated throughout. This process must be closely monitored to prevent burning/dryness and preserve more flavor.

We do not recommend Beef or Fried Items to be reheated in the microwave.

