



Instructions for Reheating: If your items are picked up cold:

IF POSSIBLE REMOVE FROM REFRIGERATOR AND LEAVE ON KITCHEN COUNTER FOR 45/1 HOUR (WILL SHORTEN TIME IN OVEN, AND AID IN THE PRODUCT HEATING MORE EVENLY)

SPORTY'S FAMOUS TENDERS- Heat oven to 350 degrees, place chicken tenders on a cookie sheet and place into oven for 15+ minutes until warm.

Italian Beef- Place Gravy into container and heat, DO NOT BOIL. Place Beef in and stir well to loosen the beef, serve in a couple minutes. Suggest using crock pot to warm the juice.

Italian Sausage, Polish Sausage, Pork Loin, Chicken Vesuvio, Baked ham, Turkey, Prime sirloin- 350 degree oven, Heat for 25-30 min until warm throughout.

Vesuvio potatoes, mashed potatoes, stuffing, Au gratin potatoes- 350 degree oven, Heat for 20-25 min until warm (stir every 10 mins)

Roasted Potatoes- Heat oven to 375 degree for 20+ minutes until to desired temperature.

Green beans, Glazed Carrots, Veggie Medley: Heat oven to 325 degree for Green Beans, 15 min until heated through

Glazed Carrots, 350 degree oven, 20-25 min until heated through

Mostaccioli- 350 degree oven, Place pan into oven for 20-25min (Stir every 10 min)

Eggplant Parmesan- 325 degree oven, Place covered pan into oven for 30-35 until heated through.

Lasagna-325 degree oven, Place covered pan into oven for 35-45 min until heated through.

Gravy – transfer to pot and heat on low

BBQ pulled pork – Heat oven to 350 degrees, place COVERED pan for approximately 20-25 mins.

Any items not listed would be reheated at 350 until internal temperature is 150 or above for meat items or 140 or pasta, potatoes. Times vary depending on YOUR oven and how many items you have at one time.