

# Happy Easter

## Remove food from refrigeration 1 hour prior to rewarming

**Stuffed Shells:** Heat COVERED in a 350 degree oven for 20-25 minutes, add fresh sauce and serve

**Meatballs:** Heat on 350 degrees covered till hot (10-15 Min). Then add 1/2 cup hot water to pasta, mix to rehydrate sauce.

**Prime Rib (they're rare now):** Bring Gravy to a boil (add a little water to thin out if it looks thick), ladle hot gravy over meat, heat on 400 degrees UNCOVERED till hot (10-15 minutes) or desired doneness.

**Chicken:** Heat on 400 degrees COVERED till hot (15-20 Min.). Add hot gravy (you can add a little water to gravy if its thick before heating) and serve.

**Vegetables:** Warm in microwave for 2 minutes or until desired tenderness

**Eggplant:** Heat on 400 degrees COVERED for 15 minutes. Add fresh sauce and serve

**(Optional) Dinner Rolls:** Brown rolls on an open cookie sheet at 400 degrees for 5-7 minutes

**Scrambled Eggs:** Heat on 400 degrees covered (15 minutes)

**French Toast:** Heat COVERED in a 400-degree oven till hot (15-20 minutes). You can uncover the last 5 minutes if you want crisp the top.

**Sausage Links & Bacon:** Heat in a 400-degree oven COVERED for 10-15 minutes

**Waffles:** Heat in a 400-degree oven UNCOVERED for 10 min

**Please call Carl with any questions at 440-724-2019.**

\*Please remember that each oven is different and warming times will vary.