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Bacon & Caviar Gourmet Catering

2702 Nolensville Pike

Nashville 37211

~ Reheating Instructions ~

Thanks for adding Bacon & Caviar to your family's holiday celebration!
Below are instructions for cooking or reheating your items. Please note that cooking times may vary depending on your oven's temperature and the number of times the oven is opened during the cooking process.

Meats - Hickory-Smoked:

- turkey - whole	(45 + min)	- suggested oven temp:	275 f
- turkey breast - whole	(30 + min)	- wrapped or covered:	w foil
- ham - whole, bone-in	(45 + min)	- cooking time:	varies
- beef brisket - whole	(45 + min)	- recommended MINIMUM internal temp when done:	165 f

Sides, casseroles, gravy:

- cornbread dressing	(45 + min)	- suggested oven temp:	350 f
- bacon-fried corn pudding	(30 + min)	- wrapped or covered:	no
- smashed red potatoes	(30 + min)	- cooking time:	varies
- B&C mac & cheese	(30 + min)	- recommended MINIMUM internal temp when done:	165 f
- scalloped sweet potatoes	(30 + min)		

NOTE: *Each dish above is done when firm in the middle and a toothpick inserted in the center comes out relatively clean. If the top appears to be getting too brown but still soft in the middle, place foil over the top to finish.*

NOTE: *The items above contain raw ingredients...consuming raw or undercooked items increases the risk of food borne illness...we strongly recommend items be cooked to the recommended temperature above read by an internal thermometer.*

- green beans, onion, ham	(30 + min)	- stove top:	medium heat
- homemade gravy	(30 + min)	- covered:	yes
		- cooking time:	until hot
		- recommended MINIMUM internal temp when done:	165 f

Warm Slightly if Desired:

- Ed's buttermilk yeast rolls	- pie - chess	- pie - chess
- pie - apple-cranberry crisp (CONTAINS WALNUTS)		- pie pumpkin

No Warming Necessary:

- cranberry-orange relish

Tips from our kitchen:

- placing a sheet pan under the aluminum pans helps to prevent spills and makes it easier to place in & remove from oven