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# Bacon & Caviar Gourmet Catering

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## ~ 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
- fried turkey breast	(30 + min)	- recommended MINIMUM internal temp when done:	165 f

### Sides, casseroles, gravy:

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

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	(15 + min)	- stove top:	medium heat
- collard greens	(15 + min)	- covered:	yes
- turkey gravy	(15 + min)	- cooking time:	until hot
		- recommended MINIMUM internal temp when done:	165 f

### Warm Slightly if Desired:

- Ed's buttermilk yeast rolls and muffins
- pie - apple, pumpkin, fudge

### No Warming Necessary:

- cranberry-orange relish
- pumpkin spice cake

### 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