



# Sweet Lucy's Smokehouse Catering Reheating Instructions

Preheat oven to 375 degrees, Keep all pans with lids on for faster heating

**All Meats-** Heat each pan for 20-40 minutes or until hot,  $\frac{1}{2}$  way through, stir meat and then put lid back on.

**Baked Beans-** Heat in oven for 25-30 minutes. You can also heat these on the stove in a pot on medium heat, stirring until hot or microwaving works really well. If it seems too thick, add a little hot water to it.

**Spicy Collard Greens-** Heat in oven for 25-30 minutes with the lid on, take lid off, stir, and heat 10 more minutes, until hot.

**Tennessee Green Beans-** Heat in oven for 25-30 minutes with the lid on.

**Garlic Mashed Potatoes-** Heat in oven for 25 minutes with lid on, take lid off, stir (it will have some extra cream on the side, mix that in completely) and heat for another 20-25 minutes

**Creamy Cheesy Spinach-** Heat in oven for 15 minutes, take top off, stir, put top back and cook for 20-25 more minutes

**Mashed Sweet Potatoes-** Heat in oven for 25-35 minutes with the lid on.

**Baked Macaroni and Cheese-** Heat in oven with lid on for 25 minutes take lid off and bake another 10-15 minutes until topping is slightly browned and bubbly

**Brussel Sprouts-** Heat in oven with lid on for 15 minutes, take lid off and bake another 10-15 minutes

**Bread Pudding-** Warm up side of sauce until liquid, then punch 10 holes on the top of the bread pudding and pour sauce over the top. Heat with lid on for 15 minutes, take off lid and bake for another 10- 15 minutes with lid off. Until it feels hot (this is already cooked through, just needs to be reheated.)

**Apple or Peach Crisp-** Heat with lid on for 20 minutes, take off lid and bake for another 20-30 minutes until top is browned and crispy (this is already cooked through, just needs warming up)

**Roasted Corn and Cheddar Grits-**Heat with lid on for 15 minutes, take lid off and stir, add additional chicken broth and heat again for 15-25 minutes, stirring occasionally until it is completely hot, if it's still too thick, you can add some hot water to desired consistency.

**Red Beans and Rice-** add one cup of veggie stock and place in the over at 350 degrees for 20-25 minutes. Or microwavable in a plastic container.

All cooking times are approximates- it depends on your oven

Everything except Macaroni and Cheese will reheat nicely in the microwave if you put it into a plastic container

Baked Beans, Spicy Collards, Green Beans, and Spinach will reheat nicely on the stovetop if you switch it to a pot. Reheat on medium heat and stir occasionally

Expiration date for Side dishes: 3 days

Expiration date for Meat- 2 days