

**MOTHER'S DAY 2010
REHEAT INSTRUCTIONS**

- Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines, and may vary with each home oven.
- Microwave reheating is not recommended in most cases for the best quality product. If you do choose to use a microwave oven, follow these guidelines:
 - Never put foil or metallic containers in the microwave.
 - Keep foods loosely covered with microwave-safe wrap.
 - Rotate or stir items at least once during the reheating process.
- Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.
- Always check the internal temperature of food with a stemmed thermometer before eating. Reheated food should reach 165°F before consumption.
- Always keep stored food covered and refrigerated at 41°F degrees or less.
- Always use caution when removing containers from microwave or oven. For ease and safety, place black ovenable containers on a cookie sheet before placing in the oven.

BRUNCH

Frittatas:

Remove plastic top from container. Place container in a 350°F oven for 8-10 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if frittatas brown too quickly.

French Toast Bread Pudding:

Remove plastic top from container and replace with foil. Remove compote and refrigerate until ready to serve. Place container in a 350°F oven for 12-18 minutes, until internal temperature reaches 165°F. Remove the foil for the last 5 minutes of heating to brown the top.

Quiches:

Remove plastic shell. Place foil container in a 350°F oven for 9-12 minutes, until internal temperature reaches 165°F. Check halfway through cooking and cover with foil if quiches brown too quickly.

Festive Fruit Platter & New York Style Breakfast Platter:

Keep refrigerated until ready to serve.

HORS D'OEUVRES

Lemon-Caper Deviled Eggs:

Keep refrigerated until ready to serve.

Mini Quiche Florentine & Lorraine:

Remove plastic top from container. Place container in a 350°F oven for 5-7 minutes until internal temperature reaches 165°F.

Mini Brie en Croute:

Remove plastic top from container. Place container in a 350°F oven for 5-7 minutes, until pastry is golden brown and internal temperature is 165°F.

Mini Salmon Cakes with Cucumber-Dill Yogurt Sauce:

Remove plastic top from container. Remove Cucumber-Dill Yogurt Sauce and refrigerate until ready to serve. Place container in a 350°F oven for 5-7 minutes until internal temperature reaches 165°F.

Mini Maryland Crab Cakes with Chipotle Caper Remoulade:

Remove plastic top from container. Remove Chipotle-Caper Remoulade and refrigerate until ready to serve. Place container in a 350°F oven for 5-7 minutes until internal temperature reaches 165°F.

Tea Sandwiches:

Keep refrigerated until ready to serve.