

BeesKnees Shop Reheating Instructions

Please, ALWAYS consider food safety when defrosting and reheating any food.

BeesKnees and Cuisine By Maureen prepared food items are fully cooked.

Defrosting: (choose one method)

- ✓ Defrost in refrigerator for 6-12 hours.
- ✓ Defrost at 20-30% power in microwave or on “defrost setting”.
- ✓ Pre cook on low (200-250 degrees) in oven for 30 minutes to soften item and then bake as usual.

General Reheating: (choose one method)

Foil Packaging:

- ✓ Remove plastic lid.
- ✓ Oven heat at 325-350 degrees for 20-40 minutes until hot.
- ✓ Transfer to microwaveable container and heat at 50% power for 3-10 minutes, or until hot or to a minimum of 140 degrees.
- ✓ When heating food in microwave, use caution when serving due to hot spots in food.

Eco-Packed Paper Packaging:

- ✓ For oven, remove plastic lid and bake at 325-350 for 20-40 minutes until hot.
- ✓ For microwave, plastic lid may stay loosely placed on top of casserole. Heat at 50% power for 4-10 minutes, or until hot or a minimum of 140 degrees.
- ✓ When heating food in microwave, use caution when serving, due to hot spots in food.

Plastic Packaging:

- ✓ For stove top heating, place item in pot and heat on low on the stove top until warm.
- ✓ For oven heating, transfer item into ovenware and heat at 325-350 degrees until hot or a minimum of 140 degrees.
- ✓ For microwave, heat at 50% power until hot, with lid loosely placed on top. Stir to avoid hot spots in food.