

Reheating Instructions

Sam's Smoked Brisket:

Our own Spring House Smoked Brisket is ready to eat as is. If you would like it hot, heat a bit of water or beef broth (1/2 cup) in a skillet and quickly heat sliced brisket. Turn over gently (so tender!). About 5 minutes. Enjoy!

Italian Lasagna:

Bake covered in 350° F oven for 45-60 minutes until hot (165° F) in the middle & melty. Enjoy!

Cabbage Rolls:

Bake 1hr 4min at 350°F Covered until hot in the middle. Enjoy!

Pork & Kraut:

Bake in 350°F oven for 30-45 minutes covered until inside is 165°F. Enjoy!

Country Fried Chicken:

Bring to room temp 1 hour before on counter. Put in 300°F oven uncovered for 15 minutes until crunchy. Heat country gravy in microwave until hot. Pour over chicken like a garnish (not drowning). Enjoy!

Carving Ham with Molasses Glaze

Heat in 350°F oven for about one hour until hot. Molasses Glaze is already on top!

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Fried Cod

Bake in 275°F oven covered for 15 minutes, then uncover for 5 minutes to crisp back up. Enjoy!

Cooked and Pulled Turkey

The broth is already over your turkey, ready for popping in the oven. Keep turkey covered. Bake in 350°F oven for about one hour or until internal temp is 165°F. Enjoy!

Cooked and Pulled Smoked Ham:

The broth is already over your ham, ready for popping in the oven. Keep ham covered. Bake in 350°F oven for about one hour or until internal temp is 165°F.

We have included a bone for you for you to make Bev's secret Ham & Bean Soup with that bone, leftover broth, & ham (if there is any left!). Heat ham broth on medium heat until boiling. Thicken with ½ c flour mixed into 2 c water (whisk). Thicken for 5 minutes, stirring. Add cubed potatoes, ham, and green beans. Taste & Enjoy!

Appetizer Platter

In a 300°F oven OR air fryer, crisp the Sauerkraut Balls & Bacon Wrapped Stuffing for 10-15 minutes. Sweet & Sour Meatballs- heat on stove or in microwave. The Spinach Squares are great cold! Enjoy!

Bacon Wrapped Stuffing:

In 300°F oven Or air fryer, crisp for 10-15 minutes. Enjoy!