



MUSS & TURNER'S

Christmas Eve Reheating

Instructions

Red Wine Braised Short Rib (1#) - Place the aluminum container, with the lid on, into a 375°F oven. Heat until hot, approximately 20-25 minutes. Take the lid off and cook for another 5-7 minutes.

Root Vegetables (16oz) - Place the aluminum container, with the lid on, into a 375°F oven. Heat until minimum internal temperature of 140°F, approximately 10-12 minutes.

Mashed Potatoes (1qt) - Place the aluminum container, with the lid on, into a 375°F oven. Heat until minimum internal temperature of 140°F, approximately 10-15 minutes. Stir in order to achieve even heating. Check and cook for another 7-10 minutes if needed.



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