

The French Gourmet Warming and Cooking Instructions – FOR WARM OR ROOM TEMPERATURE FOOD

These instructions are merely guidelines, and more or less cook time may be needed to get the food to your desired temperature. Reheat times are based on food that is close to room temperature.

MORE COOKING TIME WILL BE NEEDED FOR REFRIGERATED FOOD. REMOVE ANY PLASTIC WRAP!

	<u>IN THE OVEN</u>	<u>MICROWAVE* INSTRUCTIONS</u>
TURKEY	250 degrees 45 minutes – 1 hour (no longer)	<i>Not recommended</i>
BEEF WELLINGTON	REHEAT: 300 degrees 15 minutes BAKE TO COOK: 350 degrees 35 minutes	<i>Not recommended</i>
BRAISED SHORT RIBS	350 degrees 15-20 minutes	<i>Not recommended</i>
MASHED POTATOES, YAMS, & STUFFING	275 degrees 20-30 minutes	10-12 minutes or until hot
GREEN BEANS & OTHER VEGETABLES	250 degrees 15-20 minutes	2-3 minutes
BRIE EN CROÛTE	250 degrees 15-20 minutes or warmed through	4-5 minutes or until soft
POTATOES AU GRATIN	300 degrees 40 minutes	4-5 minutes or until hot
POTATO PIE	250 degrees 30 minutes	4-5 minutes or until hot
MOST APPETIZER BITES	250 degrees 5-10 minutes	4-5 minutes or until warm/hot