



Helpful information for reheating your Nortown prepared foods in a convection oven

These warming instructions give approximate times

Oven Temperatures May Vary – Use a food thermometer and check Food Regularly

Always **PREHEAT** convection oven to avoid burning

Kishka – Reheat at 350° F for 20-25 minutes in a covered container.

Whole Roast Turkey (not carved and decorated turkeys) - Remove turkey from refrigeration about an hour before placing in oven. Wrap in foil. Place turkey in a preheated oven at 250° F. Heat approximately 8 minutes per pound. Internal temperature of breast should be 180° F. DO NOT OVERHEAT.

Roast Duck - Preheat oven to 300° F. Place duck in roasting pan and cover with aluminum foil and heat for 20 to 40 minutes. Internal temperature should be 180° F. DO NOT OVERHEAT.

Salmon – Preheat oven to 350° F. Remove lid and bake in pan for 15 to 20 minutes or until internal temperature is 158° F.

BBQ or Roasted Chicken - Preheat oven to 300° F. Place in pan and heat, covered with aluminum for 25 minutes. Internal temperature should be 165° F.

Sliced Brisket - Preheat oven to 250° F. Transfer brisket into an ovenproof dish or use foil container. Cover brisket completely with gravy. Cover the entire dish with aluminum foil and heat in oven for approximately 30 minutes depending on weight. Brisket is fully cooked. Internal temperature should be 165° F. DO NOT OVERHEAT.

Meatballs – Preheat oven to 350° F. Transfer meatballs and sauce to ovenproof dish. Cover and heat for about 20 to 30 minutes or until internal temperature is 165° F.

Stuffing & packaged puddings - are fully cooked. Remove plastic wrap, leave in aluminum tray and cover with aluminum foil. Bake in a preheated 300° oven for 10-15 minutes. DO NOT OVERHEAT. Internal temperature should read 165° in center.

GARLIC MASHED POTATOES: Best heated in the microwave. Transfer to microwaveable container and cover in clear microwavable plastic wrap. Start heating 1 minute per pound of potatoes. Stir often during heating. Internal temperature should read 165° in center.

Latkes and Fingerling Potatoes – Preheat oven to 350° F. Reheat in ovenproof container for about 10 minutes.