

REHEATING INSTRUCTIONS OKTOBERFEST

Most dishes reheat best and retain their quality better using a conventional oven. The times provided are guidelines, and may vary with each home oven. Suggested reheating times may need to be increased if reheating either multiple dishes simultaneously or large quantities. Bulk items will reheat more evenly if they are in a single layer.

For best results, allow tray of food to sit out for no longer than 3 hours to reach room temperature before reheating.

STARTERS

German Cocktail Meatballs

1. Preheat oven to 375°.
2. For best results allow product to reach room temperature before heating.
3. Place product covered in pre-heated oven for 15-20 minutes or until internal temperature is 145°.

Pretzel Bites & Beer cheese Spread

Remove from original tray and place on an oven safe tray. Do not reheat in tray!

Pretzel Bites:

1. Preheat oven to 350°.
2. Place on a baking sheet and heat for 3-5 minutes. If desired, brush with melted butter before serving.

Cheese Spread:

1. Place in a microwave safe container.
2. Heat in the microwave for 1 ½ - 2 minutes, stirring every 30 seconds.

ENTRÉES

Bratwurst with Caramelized Onions or Sauerkraut

1. Preheat oven to 385°.
2. For best results, allow product to reach room temperature before heating.
3. Place Bratwurst covered in preheated oven for 15- 25 minutes or until internal temperature is 145°.
4. Product is fully cooked before reheating procedure.

Schnitzels: (Veal, Chicken, Pork)

1. Preheat oven to 375°.
2. For best results, allow product to reach room temperature before heating.
3. Place product covered in preheated oven for 10-15 minutes or until internal temperature is 145°.
4. Product is fully cooked before reheating procedure.

Bratwurst Bake

1. Preheat oven to 385°.
2. For best results, allow product to reach room temperature before heating.

3. Place Bratwurst covered in preheated oven for 15- 25 minutes or until internal temperature is 145°.
4. Product is fully cooked before reheating procedure.

Kielbasa with Caramelized Onions or Sauerkraut

1. Preheat oven to 385°.
2. For best results, allow product to reach room temperature before heating.
3. Place Kielbasa covered in preheated oven for 15-25 minutes or until internal temperature is 145°.
4. Product is fully cooked before reheating procedure.

Knockwurst with Caramelized Onions or Sauerkraut

1. Preheat oven to 385°.
2. For best results, allow product to reach room temperature before heating.
3. Place Knockwurst covered in preheated oven for 15-25 minutes or until internal temperature is 145°.
4. Product is fully cooked before reheating procedure.

Bratwurst with Caramelized Onions or Sauerkraut

1. Preheat oven to 385°.
2. For best results, allow product to reach room temperature before heating.
3. Place Bratwurst covered in preheated oven for 15-25 minutes or until internal temperature is 145°.
4. Product is fully cooked before reheating procedure.

Sauerbraten with Hunter Mushroom Sauce

1. Preheat oven to 385°.
2. For best results, allow product to reach room temperature before heating.
3. Place Bratwurst covered in preheated oven for 15-25 minutes or until internal temperature is 145°.
4. Product is fully cooked before reheating procedure.

Sauces

1. Place sauce in appropriate size sauce pot, place on stove top on medium to low heat, stir occasionally, sauce should be 145° internally. Approximately 5-10 minutes.
Make sure to keep heat low and to stir so product does not burn.

SIDES

Red Cabbage

1. Preheat oven to 375°.
2. For best results, allow product to reach room temperature before heating.
3. Place product covered in preheated oven for 10-15 minutes or until internal temperature is 145°.

Scalloped Potatoes

1. Preheat oven to 375°.
2. For best results, allow product to reach room temperature before heating.

3. Place product covered in preheated oven for 10-15 minutes or until internal temperature is 145°.

Spaetzle

1. Preheat oven to 375°.
2. For best results, allow product to reach room temperature before heating.
3. Place product covered in preheated oven for 10 minutes then uncover, stir cover for 10 more minutes, uncover.
4. Stir again check product should be hot to the touch.

Potato Pancakes

1. Place potato pancakes uncovered in preheated oven for 15 minutes, flip over for 5 more minutes.

Potato pancakes are fully cooked, just need to be heated through.