

Deep Run Roadhouse Reheating Instructions

Disclaimer: The following instructions are basic guidelines to follow. There are many variables that go into the reheating process of our food. The Virginia Department of Health and Deep Run Roadhouse highly encourage all reheated food reach an internal temperature of 165 degrees Fahrenheit before serving.

PRO TIPS

1. The number of items in the oven at one time will greatly increase the cook times.
2. Leaving the product out on the counter prior to cooking and while the oven is preheating, will help the products cook more evenly.
3. The plastic wrap under the foil lid is oven safe.
4. Using the convection setting on your oven is not recommended.
5. Reheating products in plastic deli containers is not recommended.
6. When microwaving products, please monitor carefully as power settings on all microwave ovens are different.
7. Reheating products on low heat very slowly is always better than high and fast.
8. Starting the reheating process sooner than later is always better as our products hold very well in an oven set on low (125-150 degrees).

SMOKED TURKEY

(In an aluminum tray) Preheat oven to 300. Keep item covered and place in oven for 30-40 minutes. Carefully remove cover and check the temperature. Stir product if heating is uneven. Replace aluminum lid (without the plastic wrap) and continue cooking in oven at 10-minute intervals until product reaches 165 degrees.

BBQ MEATS & BBQ PORTABELLO

(In an aluminum tray) Preheat oven to 300. Keep item covered and place in oven for 40-50 minutes. Carefully remove cover and check the temperature. Stir product if heating is uneven. Replace aluminum lid (without the plastic wrap) and continue cooking in oven at 10-minute intervals until product reaches 165 degrees.

(From a deli container) Place product in a microwavable dish. Break product up and/or separate the pieces so the product is lying evenly flat. Cover dish with plastic wrap and microwave on medium heat for 2 minutes. Carefully remove cover and check the temperature. Stir product if heating is uneven. Continue to microwave at medium temperature for 30 second intervals until the product reaches 165 degrees.

SPARE RIBS

We will keep the ribs whole, not sliced. It will be wrapped in oven-safe plastic wrap, and then wrapped in foil. **DO NOT UNWRAP**, keep the foil and the plastic wrap in place. The plastic wrap will not melt, it is there to keep the ribs from drying out.

Preheat oven to 300. Place ribs on a sheet pan and put the pan in the oven for approximately 35-45 minutes. Carefully remove from oven and check temperature. To check the temperature stick a thermometer through the foil/plastic cover in to the meaty part of the ribs. Make sure the thermometer is only touching meat and not any bone. Ensure product has reached 165 degrees before serving. If it is not at 165 degrees continue cooking in oven and check temperature in 8-10 minute intervals.

MACARONI AND CHEESE

(In an aluminum tray) Preheat oven to 300. Keep item covered and place in oven for 45 minutes. Carefully remove cover and stir. Top with shredded cheese and continue cooking until cheese is melted and the temperature has reached 165 degrees.

(From a deli container) Place product in a microwavable dish. Break product up and/or separate the pieces so the product is lying evenly flat. Cover dish with plastic wrap and microwave on medium heat for 2 minutes. Carefully remove cover and check the temperature. Stir product if heating is uneven. Continue to microwave at medium temperature for 30 second intervals until the product reaches 165 degrees.

MASHED POTATOES

(In an aluminum tray) Preheat oven to 300. Keep item covered and place in oven for 30 minutes. Carefully remove cover and stir. Replace aluminum lid (without the plastic wrap) and cook for 20-30 additional minutes. Stir again and ensure that product has reached 165 before serving.

(From a deli container) Place product in a microwavable dish. Break product up and/or separate the pieces so the product is lying evenly flat. Cover dish with plastic wrap and microwave on medium heat for 2 minutes. Carefully remove cover and check the temperature. Stir product if heating is uneven. Continue to microwave at medium temperature for 30 second intervals until the product reaches 165 degrees.

COLLARD GREENS & COWBOY BEANS

Place product in a large pot. Cook on medium heat on stove top, stirring often, until temperature reaches 165 degrees.

GREEN BEANS

Reheat in a large sauté pan over the stove on medium heat, stirring often, until it reaches 165 degrees. **OR (In an aluminum tray)** Preheat oven to 300. Keep item covered and place in oven for 20 minutes. Carefully remove cover and stir. Replace aluminum lid (without the plastic wrap) and cook for 10 additional minutes. Remove lid and ensure that product has reached 165 before serving.

SWEET POTATOES

(In an aluminum tray) Preheat oven to 300. Keep item covered and place in oven for 25 minutes. Carefully remove cover and stir. Replace aluminum lid (without the plastic wrap) and cook for 15 additional minutes. Remove lid and ensure that product has reached 165 before serving.

(From a deli container) Place product in a microwavable dish. Break product up and/or separate the pieces so the product is lying evenly flat. Cover dish with plastic wrap and microwave on medium heat for 2 minutes. Carefully remove cover and check the temperature. Stir product if heating is uneven. Continue to microwave at medium temperature for 30 second intervals until the product reaches 165 degrees.

WAFFLE FRIES

*** Keep frozen until ready to cook.** * Preheat oven to 450. Arrange fries in a single layer on sheet pans and bake for 20-25 minutes, until crisp.

HUSH PUPPIES

*** Keep frozen until ready to cook.** * Preheat oven to 450. Arrange pups in a single layer on a sheet pan and bake for 5-8 minutes to desired color and crispness. Let stand 3 minutes before serving.

STUFFING

(In an aluminum tray) Preheat oven to 300. Keep item covered and place in oven for 30 - 40 minutes. Carefully remove cover. Place back in the oven uncovered cover and cook until top is golden brown, and the internal temperature is 165 degrees.

(From a deli container) Place product in a microwavable dish. Break product up and/or separate the pieces so the product is lying evenly flat. Cover dish with plastic wrap and microwave on medium heat for 2 minutes. Carefully remove cover and check the temperature. Stir product if heating is uneven. Continue to microwave at medium temperature for 30 second intervals until the product reaches 165 degrees.

GRAVY

Put gravy into a pot and cook over medium heat, stirring often, until the product reaches 165 degrees. If needed add ¼ cup of water at a time to thin out. Ensure product has reached 165 before serving.

THANK YOU FOR CHOOSING DEEP RUN ROADHOUSE TO CATER YOUR EVENT.

We would love to hear your feedback on the experience. Please email catering@deeprunroadhouse.com with all comments and suggestions.

