

# Kenrick's Meats & Catering



*For The Finest  
In Already Prepared Foods*

## HEATING INSTRUCTIONS FOR SIDE DISHES

### Delicious Homemade Side Dishes "From Our Kitchen to Yours"





- |                                                             |                                                                        |                                                                             |
|-------------------------------------------------------------|------------------------------------------------------------------------|-----------------------------------------------------------------------------|
| <input type="checkbox"/> Irish Buttered & Parslied Potatoes | <input type="checkbox"/> Roast Corn w/Green and Red Peppers and Onions | <input type="checkbox"/> Mashed Sweet Potato Casserole                      |
| <input type="checkbox"/> Roasted Rosemary Red Skin Potatoes | <input type="checkbox"/> Creamed Style Corn                            | <input type="checkbox"/> Flame Roasted Sweet Potatoes Coated in Maple Syrup |
| <input type="checkbox"/> Buttered or Garlic Mashed Potatoes | <input type="checkbox"/> Whole Kernel Corn                             | <input type="checkbox"/> Whole Yams in Brown Sugar with Pecans              |
| <input type="checkbox"/> Twice Baked Potatoes               | <input type="checkbox"/> Corn on the Cob                               | <input type="checkbox"/> Other _____                                        |
| <input type="checkbox"/> Green Bean Almondine Casserole     | <input type="checkbox"/> Poultry/Cornbread Stuffing                    |                                                                             |
| <input type="checkbox"/> Molasses Baked Beans               | <input type="checkbox"/> Mixed Vegetables                              |                                                                             |
| <input type="checkbox"/> Broccoli Cheese and Rice Casserole | <input type="checkbox"/> Vegetarian Baked Beans                        |                                                                             |
| <input type="checkbox"/> Carrots Amaretto                   |                                                                        |                                                                             |

1. Preheat oven to 300°
2. From a refrigerated state, reheat contents to 140° or until desired temperature is reached. (Approx. 1 to 1½ hours)
3. Enjoy!

Keep Product Refrigerated or Frozen (If frozen, thaw before heating)

#### Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

-  Keep refrigerated or frozen. Thaw in refrigerator or microwave.
-  Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
-  Cook thoroughly.
-  Keep hot foods hot. Refrigerate leftovers immediately or discard.

**Kenrick's • 4324 Weber Rd. • St. Louis, MO 63123 • (314) 631-2440 • [www.kenricks.com](http://www.kenricks.com)**