

# Kenrick's Meats & Catering



*For The Finest  
In Already Prepared Foods*

## HEATING INSTRUCTIONS FOR FRESH PASTAS

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> <i>Pasta Con Broccoli</i>    | <input type="checkbox"/> <i>Plump Meaty Ravioli</i> | <input type="checkbox"/> <i>Fettuccini with Mushrooms</i> |
| <input type="checkbox"/> <i>Pasta Con Cauliflower</i> | <input type="checkbox"/> <i>Manicotti</i>           | <input type="checkbox"/> <i>Pasta Primavera</i>           |
| <input type="checkbox"/> <i>Pasta Con Don</i>         | <input type="checkbox"/> <i>Meat Lasagna</i>        | <input type="checkbox"/> <i>Tortellini</i>                |
| <input type="checkbox"/> <i>Rigati Mostaccogli</i>    | <input type="checkbox"/> <i>Vegetable Lasagna</i>   | <input type="checkbox"/> <i>Cannelloni</i>                |
|   |   | <input type="checkbox"/> <i>Spaghetti Bolognese</i>       |

1. Preheat oven to 300°
2. Place the pan of pasta in your oven keeping the lid on to prevent dryness. Begin heating at least 1-1½ hours before your serving time. Small amounts of pasta require less heating time than large amounts.
3. Stir the pasta with a spatula every 15-20 minutes to insure even heating. (Add a touch of milk to white sauce pastas or a small amount of water to red sauce pastas to prevent sticking)
4. If you heat too soon, leave the pans in the oven cavity and turn the oven to "Warm".
5. 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)**

# Kenrick's Meats & Catering



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## 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

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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.

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**HEATING  
INSTRUCTIONS FOR  
DELICIOUS  
MEATS**

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> Roast Beef au Jus                          | <input type="checkbox"/> Boneless Chicken Breasts (5 Varieties) | <input type="checkbox"/> B-B-Q Ribs                   |
| <input type="checkbox"/> Roast Pork in Gravy                        | <input type="checkbox"/> Cabbage Rolls                          | <input type="checkbox"/> B-B-Q Pulled Pork or Chicken |
| <input type="checkbox"/> Sliced Baked Glazed Ham                    | <input type="checkbox"/> Stuffed Green Peppers                  | <input type="checkbox"/> BBQ Shredded Beef            |
| <input type="checkbox"/> All White Breast of Turkey in Giblet Gravy | <input type="checkbox"/> B-B-Q Beef or Pork                     | <input type="checkbox"/> Texas Style BBQ Beef Brisket |
| <input type="checkbox"/> Prime Rib of Beef in Steak Gravy           | <input type="checkbox"/> B-B-Q Smoked Ham Slices                | <input type="checkbox"/> B-B-Q Bratwurst or Salsiccia |
| <input type="checkbox"/> Eye of Round of Beef au Jus                | <input type="checkbox"/> B-B-Q Chicken Quarters or Halves       | <input type="checkbox"/> B-B-Q Hamburgers             |
| <input type="checkbox"/> Whole Turkeys Sliced Into a Pan            | <input type="checkbox"/> B-B-Q Pork Steaks                      | <input type="checkbox"/> Other _____                  |

1. Preheat oven to 300°
2. Remove any plastic wrap under lid (designed to hold liquid in pan).
3. Place aluminum pan in oven, leaving the lid on to prevent dryness. Begin heating at least 1-1/2 hours before your serving time. Small amounts of meat require less heating time than large amounts.
4. Heat the precooked meats to 130° - 140°, which feels very warm to the touch. Spoon the gravies over the meat every 15-20 minutes to insure even-heating.
5. If you heat too soon, leave the pans in the oven cavity and turn the oven to "Warm".
6. Enjoy!

**Safe Handling Instructions**

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- 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.

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

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