

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

These warming instructions give approximate times

Oven Temperatures May Vary – Check Food Regularly and Remove When Hot

Always **PREHEAT** to avoid burning

Whole Roast Turkey (not for 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°. Heat approximately 8 minutes per pound. It is not necessary to serve very hot. DO NOT OVERHEAT.

Roast Duck - Preheat oven to 300°. Place duck in roasting pan and cover with aluminum foil and heat for 35 minutes. DO NOT OVERHEAT.

BBQ or Roasted Chicken - Preheat oven to 300°. Place in pan and heat, covered with aluminum for 25 minutes.

Sliced Brisket - Preheat oven to 250°. Transfer brisket into an ovenproof dish. Cover brisket completely with gravy. Cover the entire dish with aluminum foil and heat in oven for approximately 30 minutes. Brisket is fully cooked. DO NOT OVERHEAT.

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.

Deep Dish Puddings - are fully cooked. Remove plastic wrap, leave in aluminum tray and cover with aluminum foil. Bake in a preheated 300° oven for 15-25 minutes. DO NOT OVERHEAT.