

REHEATING INSTRUCTIONS

Keep all items packaged in original packaging until it's time to reheat.

REHEATING MEATS

Heat in conventional oven at 275 degrees for 10-12 minutes per pound or until internal temperature reaches 165 degrees.

During reheating process ensure mixing product for even reheating.

REHEATING SIDES

Heat in conventional oven at 275 degrees until internal temperature reaches 165 degrees.

Occasionally stir to ensure product is reheated properly.

Make sure you are using an oven-safe container with a lid tightly attached for best results.

SONNY'S CATERING

