Sweet Lucy's Smokehouse
Catering Reheating Instructions

Preheat oven to 375 degrees, Keep all pans with lids on for faster heating

All Meats- Heat each pan for 20-40 minutes or until hot, ½ way through, stir meat and then put lid back on.

Wings- Heat in a 400° oven uncovered for 15-20 minutes or until skin feels crispy

Baked Beans- Heat in oven for 25-30 minutes. You can also heat these on the stove in a pot on medium heat, stirring until hot or microwaving works really well. If it seems too thick, add a little hot water to it.

Spicy Collard Greens- Heat in oven for 25-30 minutes with the lid on, take lid off, stir, and heat 10 more minutes, until hot.

Seasonal Roasted Veggies- Heat in oven for 15 minutes with lid on, take lid off, stir, and heat for another 10-20 minutes.

Garlic Mashed Potatoes- Heat in oven for 25 minutes with lid on, take lid off, stir (it will have some extra cream on the side, mix that in completely) and heat for another 20-25 minutes

Creamy Cheesy Spinach- Heat in oven for 15 minutes, take top off, stir, put top back and cook for 20-25 more minutes

Mashed Sweet Potatoes- Heat in oven for 25-35 minutes with the lid on.

Baked Macaroni and Cheese- Heat in oven with lid on for 25 minutes take lid off and bake another 10-15 minutes until topping is slightly browned and bubbly

Brussel Sprouts- Heat in oven with lid on for 15 minutes, take lid off and bake another 10-15 minutes

Bread Pudding- Pour extra Bourbon sauce on top. Heat with lid on for 10-15 minutes, take off lid and bake for another 5-10 minutes with lid off. Until it feels hot (this is already cooked through, just needs to be reheated.)

Apple or Peach Crisp- Heat with lid on for 15 minutes, take off lid and bake for another 15-20 minutes until top is browned and crispy (this is already cooked through, just needs warming up)

Roasted Corn and Cheddar Grits-Heat with lid on for 15 minutes, take lid off and stir, add additional chicken broth and heat again for 15-25 minutes, stirring occasionally until it is completely hot, if it's still too thick, you can add some hot water to desired consistency.

Red Beans and Rice- add one cup of water over the top and place in the over at 350 degrees for 20-25 minutes. Or microwavable in a plastic container.

All cooking times are approximate - it depends on your oven

Jalapeño Cornbread Stuffing Bake covered for 20 minutes and then take the lid off and bake 20-25 minutes more until top is golden brown.

Everything except Macaroni and Cheese will reheat nicely in the microwave if you put it into a plastic container

Baked Beans, Spicy Collards and Spinach will reheat nicely on the stovetop if you switch it to a pot. Reheat on medium heat and stir occasionally

Expiration date for Side dishes: 3 days

Expiration date for Meat- 2 days