



# Christmas Reheating Instructions

***\*\*Bring all items to room temperature before reheating.  
Every oven is different the times below are approximate times.  
Please watch closely. The objective is to reheat not cook\*\****

## Whole Tenderloin

Place uncovered in a 350°F oven for approximately 10 minutes  
or until hot in center or desired doneness.

## Tenderloin by the pound

Place uncovered in a 350°F oven for approximately 5 to 10 minutes  
(depending on the size of the piece of tenderloin)  
or until hot in center or until desired doneness.

## Bordelaise Sauce

Place in a small pot and gently heat on low until warm,  
stirring occasionally about 5-8 minutes.

## Green Beans

Heat in a 350°F oven, covered loosely with foil.  
Cook for 10 to 15 minutes or until heated through.

## Potatoes Au Gratin

Heat in 350°F oven loosely covered with foil. For 1 serving, cook about  
15 minutes. For 2 or more servings, cook 20-25 minutes.