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Reheating Guide

Borscht - reheat in pot, do not boil

Garlic Bread - bake in oven at 350 for 30-40 minutes

Roast Beef - reheat in oven at 350 for 30 - 40 minutes covered.

Swedish Meatballs - reheat in oven at 350 for 30 - 40 minutes covered

Roast Chicken Thighs - reheat in oven at 350 for 30 minutes uncovered

Patychky + Mini Patychky - place in lined pan, add 1/2 - 1 cup of water underneath liner, cover well, reheat in oven at 350 for 30-40 minutes.

Chicken Kyiv + Chicken Roll Ups - place in lined pan, add 1/2 - 1 cup of water underneath liner, cover well, reheat in oven at 350 for 30-40 minutes.

Beef Roll Ups - reheat in oven at 350 for 30 - 40 minutes covered.

Cabbage Rolls - add 1/2 cup of water or extra tomato sauce, cover well, reheat in oven at 350 for 30-40 minutes

Pyrohy/Varenyky - pan fry OR sprinkle with water, reheat in oven at 350 for 30 minutes, covered.

Nalesnyky - reheat in oven at 350 for up to 30 minutes, covered.

Knyshi - reheat in oven at 350 for 30 - 40 minutes, uncovered.

Potatoes - reheat in oven at 350 for 30 - 40 minutes, uncovered.

Kapusta - reheat in oven at 350 for 30 - 40 minutes, covered.

Mushroom Gravy - reheat in pot, do not boil.

Use this as a guide to assist in reheating your items. The quantity of items in the pans may affect shorter or longer heating times, along with your oven type; ie. electric vs gas. Please note items that are suggested to be heated covered and or uncovered to avoid drying out the food. Microwave reheating also an option for those who prefer over oven options. Toaster Ovens with reheat option work as a great alternative, always keep in mind which items require extra moisture and or coverage to avoid drying out the food.