

CHRISTMAS DINNER 2021

HEATING INSTRUCTIONS

General Instructions

BEFORE COOKING

- Keep seafood chilled until ready to eat.
- Let all other items sit at room temperature for 2 hours before heating.

HEATING INSTRUCTIONS

- **All items** are fully cooked, come in their own foil-roasting pans, and just need to be reheated.

SUPPLIES NEEDED

- We recommend a Taylor digital probe-cooking thermometer.
- You will need aluminum foil.

HEATING TIMES

- Heating times are an estimate only, as all ovens vary greatly, please use a thermometer.
- The number of items you are heating in the oven and the number of times you open the oven door will affect your heating times.

DO NOT

- Do not put any plastic or paper lids in the oven.
- Do not heat foil containers in the microwave.

ENTREES

DUNGENESS CRAB:

Your crab is cooked, cleaned, cracked and chilled.

If you prefer your crab chilled:

Remove crab from the foil pan and arrange on a serving dish or plate and serve with clarified butter, cocktail sauce and lemon.

If you prefer your crab hot:

Preheat oven to 350°F. Remove lid from foil pan, add 1 cup water to the pan. Re-cover with lid. Using knife, poke 3-4 holes in the lid for steam to escape. Bake for 10-15 minutes. Remove crab from the foil pan and arrange on a serving dish or plate and serve with clarified butter, cocktail sauce and lemon.

LASAGNAS:

Preheat oven to 350°F. Remove lid and tent with foil, heat until internal temperature reaches 160°F, approx. 45-60 minutes. Remove foil, top with mozzarella provided, return to the oven uncovered and heat until cheese is melted and golden brown. Let stand for 15 minutes before slicing and serving. If you prefer more marinara or béchamel, heat extra side of marinara or béchamel in a small sauce pot or in the microwave, until warm.

PORCHETTA:

Preheat oven to 350°F. Remove lid, pour jus into foil pan with porchetta and cover with foil, heat until internal temperature reaches 160°F, approx. 20-25 minutes.

MEATBALLS:

Preheat oven to 350°F. Remove lid and cover with foil, heat until internal temperature reaches 160°F, approx. 20-30 minutes. Remove foil and top with the parmesan provided.

SIDES

CLARIFIED BUTTER:

Butter can be warmed in a small sauce pot or in the microwave, until melted.

BAKED RIGATONI

Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F and is bubbly on top, approx. 30-35 minutes. Remove foil, top with mozzarella provided, return to the oven uncovered and heat until cheese is melted and golden brown. If you prefer more marinara, heat extra side of marinara in a small sauce pot or in the microwave, until warm.

MACARONI & CHEESE*:

Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F and is bubbly on top, approx. 30-35 minutes. After 20 minutes of cooking, stir, top with breadcrumbs, and return to the oven uncovered and heat until golden brown.

BRUSSELS SPROUTS*:

Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 25-30 minutes. Squeeze lemon over brussels sprouts and top with parmesan.

FOCACCIA & EPI BAGUETTE:

Once everything has been pulled out of the oven, pop the focaccia or baguette in the oven for 3-5 minutes, until warm.

APPETIZERS

TRUFFLE & ARTICHOKE DIP*:

Preheat oven to 350°F. Stir dip before cooking. Heat uncovered until internal temperature reaches 160°F, approx. 20 minutes.

STUFFED MUSHROOMS:

Preheat oven to 350°F. Heat uncovered until internal temperature reaches 160°F, approx. 12-15 minutes.

DESSERT

CAKES & CUPCAKE:

Store in the refrigerator and take out when ready to serve.

RASPBERRY COULIS:

Store in the refrigerator and take out when ready to serve. Enjoy with your cheesecake or chocolate mousse cake.

* As an alternative, you may transfer the items marked with an asterisk to a microwave safe dish and microwave on high for 3-4 minutes uncovered (stir half way through). Repeat if temperature is not to your liking.