

CHRISTMAS DINNER 2020

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.

PORCHETTA:

Preheat oven to 350°F. Remove lid 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. 45-60 minutes. Remove foil and top with parmesan provided.

SIDES

LINGUINI & MARINARA:

In a pot, bring salted water to a rolling boil, add (pre-cooked) linguini and cook 30 seconds. Strain and set aside. Heat the marinara in the same pot, until warm. Add linguini, stir and season to taste.

CLARIFIED BUTTER:

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

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.

PARMESAN MASHED POTATOES*:

Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 30-35 minutes. After 15 minutes of cooking, stir, top with breadcrumbs and return to the oven uncovered.

TRUFFLED POTATO GRATIN*:

Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F and is bubbly on top, approx. 45-60 minutes.

BRUSSELS SPROUTS*:

Preheat oven to 350°F. Remove lid, cover with foil and heat until internal temperature reaches 160°F, approx. 25-30 minutes.

TRUFFLED MUSHROOM SOUP*:

Heat the soup in a saucepan on the stove. Slowly bring to a simmer, stirring frequently to avoid burning the bottom.

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.

TRUFFLE BUTTER:

Serve at room temperature.

APPETIZERS

TRUFFLED FONDUTA:

Warm the fonduta in a small saucepan on medium-low heat on the stove. Slowly warm, stirring frequently until hot. Serve immediately with focaccia.

STUFFED MUSHROOMS:

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

KING CRAB LEGS:

Store in the refrigerator and take out when ready to serve. Warm clarified butter until melted, serve legs chilled with butter, cocktail sauce and lemon.

DESSERT

CAKES & PIE:

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

* 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.