

EASTER BRUNCH 2021

HEATING INSTRUCTIONS

General Instructions

BEFORE HEATING

- Cinnamon Rolls need to be stored in the freezer when you arrive home. **They will need to sit at room temperature overnight or at least 8 hours before heating.**
- Let all other items sit at room temperature for 1 hour before heating.

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 lids in the oven.
- Do not heat foil containers in the microwave.

ENTRÉES

BAKED HAM:** Preheat oven to 350°F. Baked Ham will come in its own foil-roasting pan. Remove lid and insert your oven safe digital probe thermometer into the thickest part of the ham. Place pan on the lowest oven rack and set your probe thermometer to 160°F. Tent with foil, heat until internal temperature reaches 160°F, approx. 45 minutes – 1 hour. Baste throughout cooking; pour excess juices over before serving.

STRATA: Preheat oven to 350°F. Remove lid, tent with foil and heat until internal temperature reaches 160°F, approx. 45 minutes until heated through. Remove from oven, slice and serve immediately.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIDES & APPETIZERS

ROASTED ARTICHOKES: Preheat oven to 350°F. Remove lid, cover with foil and heat approx. 15-20 minutes until warm. Serve with chilled lemon-caper aioli.

GARLIC PARMESAN DUCHESS POTATOES: Preheat oven to 350°F. Remove lid, remove parmesan and parsley from pan, cover with foil and heat approx. 10-15 minutes until warm. Top with parmesan and parsley and serve.

SPRING CHOPPED SALAD: Toss all ingredients together with dressing and serve. Season with salt and pepper if desired.

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

CEDAR PLANK ROASTED SALMON: Store in refrigerator and take out when ready to serve. Serve with cucumber dill sauce.

TAKE & BAKE CINNAMON ROLLS: The night before baking, pull the rolls from the freezer, remove plastic wrap, cover with a damp towel and let sit at room temperature overnight (or approx. 8 hours). Preheat oven to 375°F. Leave rolls in their round pan and place on baking sheet to prevent spills in your oven. Cover with foil and bake for 15 minutes. Remove the foil and heat uncovered another 10-15 minutes until golden brown. Remove from the oven and let rest 5 minutes. Flip the pan over onto serving place (rolls should slide out of their pan). After 10 minutes, top with cream cheese frosting and serve immediately.

CREAM CHEESE FROSTING: Store in the refrigerator. When ready, top cinnamon rolls with frosting.

DESSERTS

CAKES & TART: Store in refrigerator. Let Carrot & Robin's Egg Cakes sit out at room temperature for 1 hour prior to serving.

