

INDEPENDENCE DAY

HEATING, SERVING & STORING INSTRUCTIONS

BACKYARD BBQ PACKAGE

HAND-SHAPED GRASS-FED BURGER PATTIES

Keep refrigerated until ready to grill. Grill burger desired temperature. If adding cheese, do so shortly after flipping the burger. If adding bacon: bacon is already fully cooked and only needs moments to reheat. Can be heated on grill, pan, or microwave. Heat longer if you want it extra-crispy.

STEAM-N-GRILL CORN

Keep refrigerated until ready to grill. Outer bag contains shrink-wrapped plate of corn and a container of cumin butter. Remove the outer bag and set aside cumin butter to soften. **DO NOT** remove shrink wrap from the plate of corn - it steams in the package. Heat plate of corn in microwave until kernels are tender and translucent, approximately 10-11 minutes.

VEGGIE SKEWERS

Keep refrigerated until ready to grill.

PORTUGUESE BURGER BUNS

keep in a cool, dry area until ready to use. Split and toast on the grill as desired.

COLESLAW, POTATO SALAD & WATERMELON

Keep refrigerated until ready to serve.

BBQ FIXINS

Keep refrigerated until ready to use.

BBQ SUPPLIES

BYO CLEMBURGER KIT

Keep all refrigerated until ready to use. Grill burger desired temperature. If adding cheese, do so shortly after flipping the burger. If adding bacon: bacon is already fully cooked and only needs moments to reheat. Can be heated on grill, pan, or microwave. Heat longer if you want it extra-crispy.

BRATWURSTS

Thaw bratwursts completely, then grill for 6-8 minutes, flipping/rotating halfway through.

BAKED MACARONI AND CHEESE

Keep refrigerated until ready to heat. Bake uncovered in 375 degree oven. Small 20-30; Large 35-40, Supersize 50-60 minutes.

BBQ CHICKEN & SLOPPY JOE

Keep refrigerated until ready to use. Transfer to microwavable dish. Heat in microwave on high for 1 minute intervals, stirring between each interval, for approximately 5 minutes or until heated throughout. Stovetop: place meat in heavy pan or skillet over medium heat for approximately 4-6 minutes.

PEGGIE'S SAUCY BBQ PORK

Keep refrigerated until ready to bake. Bake uncovered in 375 degree oven. Small 15-20 minutes. Large 25-30, Supersize 35-45 minutes.

HOT-DOG-STYLE PRETZEL BUNS & PORTUGUESE BURGER BUNS

keep in a cool, dry area until ready to use. Split and toast on the grill as desired.

CHOW CHOW, PICKLES

Keep refrigerated until ready to serve.

SUMMER SALADS

HARICOTS VERTS, LENTILS, POTATO SALAD ETC.

Refrigerate until ready to use.

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BABY GREENS, GREEK SALAD, WATERMELON & ARUGULA SALAD

Keep refrigerated until ready to serve. Toss with dressing right before serving. NOTE: you may not need to use all of the dressing provided – add gradually to avoid over-dressing.

SWEETS, COOKIES AND PERFECT HOLIDAY PIES

STRAWBERRY CUPCAKES & CAKE

Keep refrigerated. Put out 10 - 20 minutes before serving.

STAR & WATERMELON SHORTBREAD COOKIES

Keep in a cool area. Do not refrigerate

MARBLE CAKE

Keep in a cool area. Do not refrigerate

LEMON CREAM CAKE

Keep refrigerated until ready to serve.

STRAWBERRY SHORTCAKE

Keep refrigerated until ready to serve. Slice cake into two halves and fill with strawberries and cream.

STARS & STRIPES COOKIE & BROWNIE PLATTERS

Keep in a cool area. Do not refrigerate

BANANA CREAM PIE, CHOCOLATE CREAM PIE, KEY LIME PIE

Keep refrigerated. Serve chilled.

CLASSIC APPLE PIE

Keep in a cool area. Do not refrigerate. Can be served warm or at room temperature. To serve warm, heat at 350°F for 10-15 minutes.

BAKE-AT-HOME APPLE PIE

1) Pre-heat oven to 350°F

2) Remove pie from freezer, take out of pastry box and unwrap plastic. Set out at room temperature for 20 minutes. Place the pie on baking sheet and put it on the center rack of the oven.

3) For Large Pies: Bake 30 minutes. Rotate pie 90° so that pie bakes evenly on all sides and bake for an additional 30 minutes. Repeat rotation and baking two more times so that the pie has turned 3 times and baked for a total of 2 hours.

For Small Pies: Bake 30 minutes, rotate pie 180° so that the pie bakes evenly on all sides. Bake for an additional 30 minutes. Rotate one last time and finish baking for 20 minutes (for a total baking time of 80 minutes).

4) To test for doneness, insert paring knife into vent on top of pie. If the knife slides in easily, with no resistance from apples, the pie is done! The crust should be golden brown.

--The Clementine Classic Apple Pie will be extremely hot when it comes out of your oven. We recommend allowing it to cool for about one hour before serving..

BAKE-AT-HOME COOKIE DOUGH

Keep frozen until ready to bake. Pre-heat oven to 350 degrees. Place pre-formed cookie dough on baking sheet about 3 inches apart. Bake for 6 minutes. Rotate the pan and bake for another

6 minutes until golden brown. Total bake time 12-14 minutes depending on desired doneness.

HORS D'OEUVRES AND SMALL BITES

SPICED NUTS

Store in a cool, dry place. Do not refrigerate.

DEVILED EGGS

Keep refrigerated until ready to serve.