

# Clementine Mother's Day

## INSTRUCTIONS FOR STORING, HEATING AND SERVING

### ***BREAKFAST IN BED***

#### **BASKET OF STRAWBERRIES**

Refrigerate until ready to use.

#### **FRESH-SQUEEZED ORANGE JUICE**

Refrigerate until ready to use.

#### **MINI MUFFINS AND SCONES**

Keep in a cool area. Do not refrigerate

### **BREAKFAST MAINS:**

- 1) Annie's Favorite Cereal - keep cereal in a cool dry area. Refrigerate the milk choice.
- 2) Gravlox Plate - Store gravlox, cream cheese & capers in the refrigerator. Keep the bagel in a cool area. Toast the bagel when you are ready to eat.
- 3) Vegan Sunny Bowl: Refrigerate until ready to use.
- 4) DIY Scramble with broccolini, scallions & goat cheese. Refrigerate until ready to use.

### ***DINNER AT HOME***

#### **SPICED NUTS**

Keep in a cool area. Do not refrigerate

#### **CRUDITES WITH HUMMUS**

Refrigerate until ready to use.

### **DINNER MAINS:**

#### ***ENTRÉES & SALADS***

#### **CHICKEN POT PIE**

Keep refrigerated until ready to heat. Heat uncovered in 375 degree oven. Small 15-20; Large 20-25 minutes; Supersize 50-60 minutes.

#### **POACHED SALMON**

Refrigerate until ready to serve. Serve chilled or at room temperature.

#### **TURKEY MEATBALLS**

Refrigerate until ready to use. Remove from the container and put in a large saucepan. Heat on medium for 10 - 12 minutes until sauce is bubbly.

#### **BAKED PENNE**

Refrigerate until ready to use. Heat uncovered in a 375° oven for 15 -20 minutes for the small, 25-30 minutes for the large, 35-45 minutes for the supersize.

#### **BRAISED BEEF BRISKET**

Keep refrigerated. Heat uncovered in a 375° oven for 15 minutes for the small, 15-25 minutes for large, 10-15 minutes per pound for orders of 2 lbs or more, or until hot and bubbly.

#### **MASHED POTATOES**

Refrigerate until ready to use. Place in a microwaveable dish. Heat on high (for about 3-5 minutes per quart), stirring frequently until hot throughout.

#### **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.

#### **GARLIC BREAD**

Preheat oven to 425 degrees. Remove from bag and place on sheet tray. Bake approximately 4-6 minutes on each side until bread is slightly golden.



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### **GREEN GOODNESS, COUS COUS, QUINOA, SPRING VEGETABLES, EDAMAME & SALMON ETC.**

Refrigerate until ready to use.

### **BABY GREENS, GREEK SALAD, CITRUS 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.

### **DESSERTS:**

Hearts & Flowers shortbreads, keep in a cool area. Do not refrigerate.

Lemon cream cake, dark chocolate layer cake, banana parfait - Keep refrigerated

### **SWEETS, COOKIES AND PERFECT HOLIDAY PIES**

#### **STRAWBERRY CUPCAKES & CAKE**

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

#### **MOTHER'S DAY SHORTBREAD COOKIES**

Keep in a cool area. Do not refrigerate

#### **BAKE-AT-HOME SHORTBREADS**

Keep frozen until ready to bake. Preheat oven to 350 degrees.

Cookies can be decorated with sugar or icing.

For iced cookies, skip to step 2.

1. Brush shape very lightly with water and sprinkle with sanding sugar as desired. Brush with just enough water for sugar to adhere.

2. Arrange on a baking tray, using parchment provided. Bake for 8 minutes, turn the tray and bake for another 5-6 minutes until cookies are just beginning to brown around the edges.

#### **COOKIES & BROWNIES**

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..*

#### **BANANA BREAD & CITRUS CAKE**

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

#### **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.



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### **BLUEBERRY SOUR CREAM COFFEE CAKE & MINI SCONES**

Keep in a cool area. Do not refrigerate

### **BAKE-AT-HOME SCONES**

Keep frozen until ready to bake. Place scones on baking sheet (lined with the included parchment paper), 2-3 inches apart, and sprinkle about 1 teaspoon of sugar evenly on top of each scone. Bake at 400°F until golden brown, about 25-30 min. Allow to cool before removing from baking sheet.

### **BAKE-AT-HOME BISCUITS**

Keep frozen until ready to bake. Place biscuits on baking sheet (lined with the included parchment paper), 2-3 inches apart. Brush tops generously with butter, and Bake at 400°F until golden brown, about 25-30 min. Allow to cool before removing from baking sheet

## ***BRUNCH***

### **EGG STRATA**

Refrigerate until ready to use. Bake in a preheated 350° oven, 15-20 minutes for small, 35-40 minutes for large, and 45-50 minutes for supersize.

### **QUICHE**

Refrigerate until ready to use. Heat in a preheated 375° oven, 5-7 minutes for small, 12-18 minutes for large.

### **BEVERAGES**

Keep refrigerated until ready to use.

### ***HORS D'OEUVRES AND SMALL BITES***

### **CRUDITES PLATTER / BEAUTIFUL CHEESE PLATTER/ ANTIPASTI PLATTER/ SPANISH TAPAS PLATTER / MEZZE PLATTER**

Refrigerate until ready to use. Serve cold.

