CHRISTMAS & DECEMBER ENTERTAINING

INSTRUCTIONS FOR STORING, HEATING AND SERVING

PUMPKIN PIE
Keep refrigerated. Serve cold or at room temperature.

PECAN PIE
Do not refrigerate. Serve warm or at room temperature. To serve warm, heat uncovered at 350°F for 10 min.

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 CREAM PIE, CHOCOLATE CREAM PIE, KEY LIME PIE
Keep refrigerated. Serve chilled.

BANANA BREAD, PUMPKIN BREAD, APPLE-DAPPLE CAKE, GINGERBREAD, AND BLUEBERRY SOUR CREAM COFFEE CAKE
Store in a cool, dry place. Do not refrigerate.

COOKIES & BROWNIES
Keep in a cool area. Do not refrigerate

BAKE-AT-HOME SCONES
Keep frozen until ready to bake. Place scones on a 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 15-20 min. Allow to cool before removing from the baking sheet.

BEVERAGES
Keep refrigerated until ready to use.

BUTTERNUT SQUASH SOUP
Refrigerate until ready to use. Heat in a saucepan over low heat until bubbly.

CRANBERRY SAUCE
Keep refrigerated. Serve cold or at room temperature.

THE BEST TURKEY GRAVY
Refrigerate until ready to use. Heat in a saucepan over low heat, stirring frequently, until hot and bubbly.

A GREEN VEGETABLE
Melt the sauce in a large pan until hot and bubbly, then add in green beans and toss to heat through.

HONEY GLAZED CARROTS
Refrigerate until ready to use. Heat uncovered at 350°F for 15-20 minutes for the small, 25-30 minutes for the large. Stir before serving to distribute glaze.

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.

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STUFFING WITH SAGE, APPLES AND MUSHROOMS
Refrigerate until ready to use. Heat uncovered at 375°F for 15-20 minutes for the small, 20-30 minutes for the large. Knife inserted into the center should come out hot.

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

CHICKEN POT PIE
Keep refrigerated until ready to heat. Heat uncovered in a 375 degree oven. Small 15-20; Large 20-25 minutes; Supersize 35-45 minutes.

MARY'S TURKEY
Preheat the oven to 400°. Cover with foil and heat for approximately 25-30 minutes.

BROWN SUGAR HAM
Your ham is fully cooked and can be served cold, at room temperature, or heated. If you wish to serve warm, please note that the entire process will take about 2 hours if heating the ham whole. The instructions below will result in a ham that is hot on the exterior, and just slightly warm at the center. We do not recommend heating the ham until hot all the way through, as this could result in a dry ham.
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Heating Instructions:
Remove from the refrigerator and let sit, wrapped as it came, at room temperature for 30 minutes.
Preheat the oven to 300 degrees.Keeping foil wrapping on, heat ham for 90 minutes. Remove ham from the oven, and turn up the oven temperature to 450 degrees.Remove foil wrapping from ham, stir glaze (located in foil cup included in roasting pan) and spoon glaze over ham to cover. When the oven has reached 450, return the ham, uncovered, to the oven.
Bake for 8-10 minutes until glaze on the surface of the ham is slightly bubbly. Remove from the oven. Use caution when handling, as the caramelization of the glaze will cause the surface of the ham to be very hot.

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

BAKE-AT-HOME BISCUITS
Keep frozen until ready to bake. Place biscuits on a 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 15-20 min.
Allow to cool before removing from the baking sheet.

PARKER HOUSE ROLLS
Store in a cool, dry place. Do not refrigerate. Serve warm or at room temperature. To serve warm, heat at 350°F for 8-10 minutes.

COUS COUS, BELUGA LENTILS
Refrigerate until ready to use.

BRUSSELS SPROUTS, BROCCOLI AND CAULIFLOWER
Can be served hot, cold or at room temperature. To heat in a conventional oven: place in an oven proof dish at 350°F for 15-20 min for the mini and small bowls and 30-40 min for the medium and large bowls. To heat in a microwave oven: place in a microwave-safe dish and heat for 2-3 minutes, then stir. Repeat until hot throughout. Sprinkle in toasted almonds provided just before serving (Broccoli and Cauliflower only).

BABY GREENS, GARDEN HARVEST SALAD & BABY SPINACH AND ARUGULA SALAD
Keep refrigerated until ready to serve. Toss with dressing right before serving. Sprinkle nuts into Garden Harvest/Baby Spinach Salad.
NOTE: you may not need to use all of the dressing provided – add gradually to avoid over-dressing.

SPINACH AND ARTICHOKE DIP
Refrigerate until ready to use. Heat uncovered at 350°F for 20-25 minutes for the small and 25-30 minutes for the large. Should be bubbly at the edges and slightly browned on top. Knife inserted into the center should come out hot.

DIPS (CARAMELIZED ONION, ROMESCO, HUMMUS, PIMENTO CHEESE, SUN DRIED TOMATO)
Keep refrigerated. Serve cold or at room temperature.

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