



HEAT & SERVE REHEATING INSTRUCTIONS

- REHEATING TIMES MAY VARY WITH YOUR INDIVIDUAL OVEN TEMPERATURE ACCURACY
- ALUMINUM CONTAINERS ARE NOT MICROWAVE SAFE!
- WHITE FOIL LIDS ARE OVEN SAFE
- STIR AT 3/4 OF COOKING TIME TO DISTRIBUTE HEAT, AND CHECK THE TEMPERATURE
- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ENTRÉES

WHOLE HAM

THE GLAZED HAM IS WONDERFUL AT ROOM TEMPERATURE. IF HEATING IS DESIRED, WE RECOMMEND HEATING ONLY THOSE SLICES YOU PLAN TO USE AND NOT THE ENTIRE HAM. OUR PREFERRED METHOD IS:

- QUICKLY FRY HAM SLICES (1-2 MIN PER SIDE) IN A LITTLE BUTTER OR OIL IN A SAUTÉ PAN OR ON A GRIDDLE.
- IF USING A CONVENTIONAL OVEN, WRAP THE PORTION YOU WOULD LIKE TO HEAT IN ALUMINUM FOIL AND HEAT AT 275° FOR APPROXIMATELY 10 MINUTES PER POUND.

INDIVIDUAL & FAMILY HAM DINNER

- SEE ABOVE FOR COOKING OPTIONS
- FOR CONVENTIONAL OVEN
- PREHEAT OVEN TO 275°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-20 MINUTES

SIDES

BRUSSELS SPROUTS

- PREHEAT OVEN TO 350°
- PLACE UNCOVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES
- TOP W/ ONION STRAWS COOK
3-5 MIN OR UNTIL EVERYTHING IS 165°
- REMOVE FROM OVEN AND POUR DRESSING OVER BRUSSELS

HERB STUFFING

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-15 MINUTES OR UNTIL 165°
- REMOVE FOIL AND COOK ANOTHER 3-5 MINUTES

BROCCOLI ALFREDO

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES OR UNTIL 165°
- HEAT SAUCE IN PAN OR MICROWAVE

SIDES

CHEDDAR MAC & CHEESE

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 20-25 MINUTES, OR UNTIL 165°
- REMOVE FOIL AND BROIL 2-3 MINUTES TO BROWN TOP
COOK FOR 5 MINUTES LONGER

VEGETABLE PARMESAN

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES OR UNTIL 165°
- REMOVE FOIL & BROIL FOR 3-5 MINUTES TO BROWN

BUTTER ROASTED CARROTS

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES OR UNTIL 165°
- REMOVE FOIL & BROIL FOR 3-5 MINUTES TO BROWN

MASHED POTATOES

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 15-20 MINUTES OR UNTIL 165°

MASHED SWEET POTATOES

- PREHEAT OVEN TO 350°
- PLACE FOIL COVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 15-20 MINUTES OR UNTIL 165°

FOCACCIA BREAD

- PREHEAT OVEN TO 350°
- PLACE UNCOVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10 MINUTES OR UNTIL 165°
- ALLOW TO COOL 10 MINUTE & SLICE W/ A BREAD KNIFE

POTATO ROLLS

- PREHEAT OVEN TO 350°
- PLACE UNCOVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 5-6 MINUTES OR UNTIL 165°

STARTERS

DUNGENESS CRAB CAKE

- PREHEAT OVEN TO 350°
- PLACE UNCOVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES OR UNTIL 165°
- TURN CAKE OVER HALF WAY THROUGH THE COOKING TIME

CIOPPINO

SHELLFISH

- IN A LARGE STOCKPOT OR DUTCH OVEN HEAT THE TOMATO SAFFRON SAUCE OVER MEDIUM HIGH HEAT UNTIL BUBBLING.
- ADD ROCKFISH & SALMON & TOSS IN THE BROTH UNTIL THEY ARE ALMOST COOKED THROUGH, ABOUT 2 MINUTES.
- ADD MUSSELS & COOK 1 MINUTE MORE

PACIFIC SEAFOOD BAKE

SALMON

- PREHEAT OVEN TO 350°
- LIBERALLY APPLY THE MUSTARD DILL SAUCE TO THE TOP OF THE SALMON FILETS
- PLACE UNCOVERED SALMON CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES
- OPTIONAL - BROIL SALMON ON HIGH FOR 1-2 MINUTES TO CARAMELIZE SAUCE

DUNGENESS CRAB & ARTICHOKE DIP

- PREHEAT OVEN TO 350°
- REMOVE PLASTIC LID
- PLACE CONTAINER ON SHEET TRAY IN OVEN FOR 10-12 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 165°
- OPTIONAL - WARM PITA CHIPS ON SHEET TRAY FOR 1-2 MINUTES

DUNGENESS CRAB CAKE

- PREHEAT OVEN TO 350°
- PLACE UNCOVERED CONTAINER ON BAKING SHEET
- PLACE IN OVEN FOR 10-12 MINUTES OR UNTIL 165°
- TURN CAKE OVER HALF WAY THROUGH THE COOKING TIME
- SERVE WITH RED PEPPER AIOLI

SHELLFISH

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- IN A LARGE STOCKPOT OR DUTCH OVEN HEAT THE TOMATO SAFFRON SAUCE OVER MEDIUM HIGH HEAT UNTIL BUBBLING.
- ADD CLAMS AND PUT THE LID ON FOR ABOUT 2 MINUTES, OR UNTIL CLAMS BEGIN TO OPEN, REMOVE LID.
- ADD SHRIMP & CONTINUE TOSSING IN THE BROTH UNTIL THEY TURN PINK ABOUT 2 MINUTES.
- ADD MUSSELS & COOK 1 MINUTE MORE

SAFE HANDLING INSTRUCTIONS

- 1) KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
- 2) KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS) UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- 3) COOK THOROUGHLY.
- 4) KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.