



# CHRISTMAS HEATING INSTRUCTIONS

## APPETIZERS

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#### BAKED BRIE

- Preheat oven to 350°F.
- Place brie on greased parchment and heat for 5-10 minutes (depending on oven) or until warm.

#### ITALIAN SAUSAGE & PARMESAN STUFFED MUSHROOMS

- Preheat oven to 350°F.
- Heat uncovered for 5-7 minutes or until hot.

#### PETIT MARYLAND CRAB CAKES

- Preheat oven to 350°F.
- Heat uncovered for 3-5 minutes or until hot.

#### CHEESY SPINACH ARTICHOKE DIP

- Preheat oven to 350°F.
- Place in an oven-safe dish.
- Heat uncovered for 10-15 minutes or until warm & melty.

## ACCOMPANIMENTS & SOUPS

### On the stovetop –

- Pour into a saucepan.
- Bring to a simmer over medium heat.
- Stir often. Do not bring to a rolling boil.

### In the microwave –

- Heat soup/gravy for 2 to 3 minutes; stir halfway through.
- Handle carefully as contents will be hot. Let stand for 1 minute.

## ENTREES

### BEEF BOURGUIGNON, BRAISED BEEF SHORT RIBS & WHITE VEGETABLE LASAGNA

- Preheat oven to 350°F.
- Bring to room temperature on countertop.
- If top is plastic, remove and cover with foil.
- Heat for 10 to 15 minutes (Entrée size), 15 to 25 minutes (Family size), and 20 to 30 minutes (1/2 Tray) or until hot.

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

### BAKED STUFFED SHRIMP

- Preheat oven to 350°F.
- Bring to room temperature on countertop.
- If top is plastic, remove and cover with foil.
- Heat for 8 to 10 minutes or until hot.

### SLICED FILET MIGNON

- Bring to room temperature on countertop.
- Serve at room temperature.

### SIDES

- Preheat oven to 350°F.
- Bring to room temperature on countertop.
- If top is plastic, remove and cover with foil.
- Heat for 10 to 15 minutes (Entrée size), 15 to 25 minutes (Family size), and 20 to 30 minutes (1/2 Tray) or until hot.

*\*All ovens vary so please heat according to your oven and check food regularly until hot.*