



HOLIDAY HEATING INSTRUCTIONS

Thank you for ordering from Classic Provisions.



Appetizers

Mussel Gratin- Re-heat in a 425° oven for 10-15 minutes. Place baguettes directly in the oven for the last 5-7 minutes.

Snack Box arrange on a platter and small bowls to serve!

Mushroom tartlets Enjoy at room temperature or heated for 5-7 minutes in a 425° oven.

Brie en Croute Pre-heat oven to 425 degrees. Place brie in a shallow baking dish. Bake 12-20 minutes. Pastry should be golden. Serve warmed onion jam, cranberry chutney, and crostini alongside brie en croute.

Mains ready to cook at home

Prime Rib Your prime rib has been seasoned and is ready to go in the oven. Pre-heat oven to 300 degrees. Place roast fat side up on a rack in a roasting pan-rub seasoning over top of beef. Place in the oven to roast about-16 minutes per pound. Cook roast until it reaches 120 degrees for rare and 125-135 degrees for medium. Remove from oven. Move to platter and rest 15 minutes before cutting. Serve with heated au jus and horseradish cream sauce. **For roasts 2 lbs or less- you may consider cooking as you would a thick steak and finishing quickly in the oven.

Salmon Your salmon is oven ready with a little seasoning. Preheat oven to 425 degrees. Place salmon on a lined baking sheet. Drizzle with olive oil and sprinkle with salt and pepper. Roast on top rack of oven for 8-15 minutes depending on thickness and size. Salmon should temp at 140 degrees. Remove from oven. Using a large spatula and gentle hands, move to a platter and rest 10-15 minutes. Arrange pickled red onions and capers over the salmon and serve with lemon dill sauce.

Whole Duck Your duck has been brined and prepared to go in the oven. Pre-heat oven to 425 degrees. Place duck, breast side up on a rack in a roasting pan. Add 1 cup of water to roasting pan. Roast for 45 minutes. Remove from oven- flip duck over being careful of fat and juices. Roast 45 minutes more. Remove from oven-flip duck over. Roast 30-45 minutes more. Duck thigh or the thickest part of the breast should temp at 165 degrees. Remove from oven- spoon pan juices over duck. Move to platter and rest 15 minutes before cutting. Marmalade is best served room temperature.*

*for all the sauces- I just take them out as I cook dinner to take the chill off.

Sides

Potato gratin Pre-heat oven to 425 degrees. Cover pan with foil-heat for 18-22 minutes. Remove foil-heat for 5 minutes more.

Mashed Sweet potatoes Pre-heat oven to 425 degrees. Cover pan with foil-heat for 15-20 minutes, stirring halfway through. If desired add a splash of milk and butter.

Green beans with shallots & bacon Pre-heat oven to 425 degrees. Heat uncovered for 7-12 minutes.

Honey Rosemary Glazed Carrots Pre-heat oven to 425 degrees. Heat uncovered for 7-12 minutes.

Spinach salad, apples, cranberries, goat cheese, candied nuts, balsamic vinaigrette Toss spinach in desired vinaigrette. Arrange spinach on a platter- add toppings.

Continued...

Breakfast

Quiche, bacon, onion & swiss *Pre-heat oven to 375 degrees. Heat uncovered for 7-12 minutes.*

Breakfast Strata *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 20-25 minutes. Remove foil-heat for 5 minutes more.*

Mixed Berry & Almond French toast bake *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 20-25 minutes. Remove foil-heat for 5 minutes more.*

Breakfast potatoes, onions, peppers & house seasoning *Pre-heat oven to 425 degrees. Spread potatoes out on a cookie sheet. Heat uncovered for 10-12 minutes.*

Bread & Rolls

Bread loaves or dinner rolls: oatmeal or parker house *Heat in a 425 degree oven for 4-5 minutes.*

A few helpful hints:

- Fully heat your oven before reheating
- give items plenty of space in the oven to ensure even heating
- most of our pans can go in the oven-the lids cannot
- check dishes halfway through suggested reheat time to gauge doneness
- Eat and enjoy every moment!