

# HUCKLEBERRY

## CARE & WARMING INSTRUCTIONS

### DINNER

**Braised Free Range Chicken** – Store in refrigerator. Chicken is already cooked through. The following instructions are for reheating. For containers with paper lids, remove paper lid and cover with aluminum foil. For aluminum lids, use the lid given. Bake in 350 oven, covered for 25-30 minutes, or until heated all the way through.

**Free Range Rotisserie Chicken** – Store in refrigerator. Chicken is already cooked through. The following instructions are for reheating. Remove chicken from container and place on baking sheet. Bake in 350 oven, uncovered for 20 minutes, or until heated all the way through.

**Free Range Turkey Meatballs** – Store in refrigerator. Meatballs are already cooked through. Warm covered in a 350 oven for 25-30 minutes or until hot.

**Creekstone Farm's Beef Brisket** – Store in refrigerator. Brisket is already cooked through. Warm covered in a 350 oven for 25-30 minutes or until heated through.

**Classic Mac & Cheese** – Store in refrigerator. Bake in a 350 oven, uncovered, for 45 minutes-1 hour or until center is warm and top is bubbly.

**Creamy Mashed Potatoes** – Store in refrigerator. Warm covered in a 350 oven until item is heated through.

**Market Butternut Squash & Sage Soup** – Store in refrigerator. Reheat in a pan on the stove until warm.

**Matzo Ball Soup** – Store in refrigerator. Reheat with matzo balls in a pan on the stove until warm

**Potato Pancakes** – Store in refrigerator. Reheat uncovered in a 350 oven until heated through. Spread the pancakes on a sheet tray for best results.

**Arugula & Parmesan Salad** - Store in refrigerator. Can serve cold or at room temperature. Dressing comes on the side. Toss with dressing prior to service.

**Shave Brussel Salad** – Store in refrigerator. Serve chilled, or at room temperature. Toss with dressing prior to service.

**Roasted Brussels Sprouts** – – Store in refrigerator. Warm uncovered in a 425 oven, for 10 minutes for small and 15-20 minutes for medium & large, until heated through.

**Roasted Broccoli** – Store in refrigerator. Warm uncovered in a 425 oven, for 10 minutes for small and 15-20 minutes for medium & large, until heated through.

**Maple Roasted Carrots** – Store in refrigerator. Warm uncovered in a 425 oven, for 10 minutes for small and 15-20 minutes for medium & large, until heated through.

## THE MORNING

**Quiche with Farmers' Market Vegetables** – Store in refrigerator. Can serve at room temperature or hot. Reheat uncovered in 350 oven for about 15-20 minutes, or until warm.

**Quiche Lorraine** – Store in refrigerator. Can serve at room temperature or hot. Reheat uncovered in 350 oven for about 15-20 minutes, or until warm.

**Frittata with Farmers' Market Vegetables** – Store in refrigerator. Can serve at room temperature or hot. Reheat uncovered in 350 oven for about 15-20 minutes, or until warm.

**Meat Frittata** – Store in refrigerator. Can serve at room temperature or hot. Reheat uncovered in 350 oven for about 15-20 minutes, or until warm.

## SWEETS

**Trifle** – Store in refrigerator. Serve chilled.

**Gingerbread Layer Cake** – Store and serve at room temperature. Refrigerate overnight if serving next day. Take out about 4 hours before serving to allow to come to room temperature.

**Persimmon Spice Cake** – Store and serve at room temperature. Wrap in plastic if serving next day. Do not refrigerate.

**Old Fashioned Cheesecake** – Store in refrigerator. Serve chilled. Mound cranberry sauce in center.

**Flourless Chocolate Walnut Torte** – Store and serve at room temperature. Refrigerate overnight if serving next day. Take out of refrigerator about 4 hours before serving to allow to come to room temperature.

**Baked Double Crust Apple Pie** – Store at room temperature. If holding overnight, refrigerate. Take out about 4 hours before serving to allow to come to room temperature. To reheat, warm uncovered in a 350 oven for about 30 minutes or until heated through.

**Take & Bake Double Crust Apple Pie** – Store in refrigerator. Before baking, make egg wash by whisking together 1 egg yolk and 2 tablespoons cream or milk. Brush the pie with egg wash and sprinkle evenly with sugar (Ok to do 1 hour ahead). Preheat your oven to 350. Bake the pie from cold, do not allow to come to room

temperature. Bake until the crust deep golden all over including underneath and the filling is bubbling, about 2 hours. It's a good practice to check and rotate the pie every 30 minutes if you can. Allow to cool and set up for at least 30 minutes before serving. You can also bake this earlier in the day and it will stay warm for about 2 hours. Serve with vanilla ice cream or lightly sweetened whipped cream (softly whip 2 cups heavy cream with 2 tablespoons sugar and 1 teaspoon vanilla or 1/2 vanilla bean).

**Gluten Free Orange Cranberry Pie** – Store at room temperature for the day. If holding overnight. Take out about 4 hours before serving to allow to come to room temperature. To reheat, warm uncovered in a 350 oven for about 30 minutes or until heated through.

**Take & Bake Gluten Free Orange Cranberry Pie** – Store in refrigerator. Before baking, sprinkle evenly with sugar. Preheat your oven to 350. Bake the pie from cold, do not allow to come to room temperature. Bake until the crust deep golden all over including underneath and the filling is bubbling throughout, about 2 hours. It's a good practice to check and rotate the pie every 30 minutes if you can. Allow to cool and set up for at least 30 minutes before serving. You can also bake this earlier in the day and it will stay warm for about 2 hours. Serve with vanilla ice cream or lightly sweetened whipped cream (softly whip 2 cups heavy cream with 2 tablespoons sugar and 1 teaspoon vanilla or 1/2 vanilla bean).

**Pumpkin Pie** – Store at room temperature for the day and serve at room temperature. If holding overnight, refrigerate. Take out about 4 hours before serving to allow to come to room temperature. Serve with lightly sweetened whipped cream (softly whip 2 cups heavy cream with 2 tablespoons sugar and 1 teaspoon vanilla or 1/2 vanilla bean)

**Mint Chocolate Pie** – Store in refrigerator. Serve chilled.

**Maple Pecan Tart** – Store at room temperature for the day and serve at room temperature. If holding overnight, refrigerate. Take out about 4 hours before serving to allow to come to room temperature. Serve with vanilla ice cream or lightly sweetened whipped cream (softly whip 2 cups heavy cream with 2 tablespoons sugar and 1 teaspoon vanilla or 1/2 vanilla bean)

**Assorted Cookies** – Store and serve at room temperature. Wrap in plastic if serving next day.

**Assorted Mini Desserts** – Store in refrigerator. Serve chilled.