

HUCKLEBERRY

MOTHER'S DAY 2021

CARE & WARMING INSTRUCTIONS

BRUNCH

Market Vegetable Quiche

Store in refrigerator. Serve chilled, at room temperature or warm. If reheating, remove from refrigeration for about 45 minutes to come up to room temp. Reheat uncovered in a 325 degree oven for about 45 minutes, or until warm in the center.

Huevos Rancheros

Preheat oven to 300. Warm the black beans in a small pot, warm salsa in a separate small pot. Heat a non stick pan and coat with butter or a little oil. Place tortillas in the oven on a sheet tray. Cook 2 sunny side up eggs at a time and serve over 2 warm tortillas topped with a 1/2 cup each of the warm black beans and salsa. Finish with feta, green onion, red onion and cilantro. Serve as ready. Repeat for the remaining eggs and tortillas. If you want to serve all at once you can scramble the eggs and serve all at once or cook 4 sunny side up eggs at a time and hold briefly in a warm oven on a sheet tray while cooking the remaining 4. Serve all together as plated above on a platter. Enjoy!

Avocado Toast

Toast the bread in a toaster or evenly in a broiler. Don't walk away from the broiler or the bread will burn! Heat a non-stick pan and add either butter or oil to coat the pan. Cook scrambled eggs to desired doneness and season as eggs cook. Fan out the Avocado evenly over each slice of bread. Add 1/4 of the scramble onto each avocado toast. Garnish with feta, pickled chili, radish and sea salt. Dress arugula salad with dressing and serve on the side. Enjoy!

Country Breakfast Kit

Take potatoes out of the container and let sit on the counter for 30 minutes to room temp or place on a sheet tray from cold to cook more evenly. Preheat the oven to 350, warm potatoes with top removed for 10-15 minutes. While warming potatoes heat a medium non-stick pan coated with oil. Cook scrambled eggs to desired doneness and season as eggs cook. Put bacon and biscuits in the oven for the last couple minutes of potatoes and eggs cooking to warm through. Build 4 composed plates with hot scrambled eggs, warm biscuits, potatoes and bacon and lightly tossed arugula with dressing. Serve with jam and butter.

Organic Quinoa

Reheating - Preheat oven to 350. Place covered container in oven for 15 minutes. Remove cover, stir quinoa and cook another 10 minutes uncovered until warm through. Fan avocado halves over the top of quinoa and serve drizzled with chimichurri and topped with feta.

Vegetable Frittata with Caramelized Onions and Gruyere, Baby Kale Salad with Red Wine Vinaigrette

Serve room temp or preheat oven to 325, let frittata sit out for 30 minutes to lose its chill and warm in oven about 10 minutes until warm and a knife inserted feels warm to the touch. Dress salad with vinaigrette and serve with frittata.

Housemade Granola, Strauss Greek Yogurt and Market Berry Bowl with Bill's Bees Honey

Keep in fridge and serve cold drizzled with honey.

Family Bacon

Warm bacon in preheated 325 oven with top removed until desired crispiness.

Family Breakfast Potatoes

Preheat oven to 325, heat potatoes with covered removed for 10-12 minutes, stir potatoes and heat another 5-10 minutes until hot. Or heat on a sheet pan spread out about 10-12 minutes for more even heating.

BEVERAGES

Mimosa Kit

Ensure the Da MAr Prosecco is chilled. When you're making a mimosa always add the sparkling wine first, then top with the fresh-squeezed orange juice. No need to stir.

Grapefruit Spritzer Kit

Ensure the Da MAr Prosecco is chilled. When you're making a mimosa always add the sparkling wine first, then top with the fresh-squeezed orange juice. No need to stir.

TREATS

Mini Scone Platter

Store and serve scones at room temperature. Serve the day they're made, scones do not keep well.

Crème Fraiche Whipped Cream

Keep refrigerated, serve chilled. May fall or separate as we do not use stabilizers or additives. Just re-whip briefly by hand with a whisk to refresh as needed.

Chocolate Cherry Bread Pudding

Store refrigerated, serve warm. While cold, you can easily transfer the bread pudding to your own baking dish if desired. Run a knife around the edges to loosen the pudding from the foil container. Use a scissor to cut down through the foil then push the container down flat away from the pudding. Use a spatula to lift the pudding off the bottom and slide it into your container. Reheat bread pudding, either in your own dish, covered with foil or in the foil catering container with the lid on, in a 325 degree oven for about 60 minutes, or until warm in the center. While the pudding heats, remove compote from refrigeration and allow to come up to room temp or warm gently in a sauce pan.

Blueberry Cornmeal Cake

Store and serve at room temperature. Best served the day it's made.

Coffee Coffee Cake

Store and serve at room temperature. Best served the day it's made.

Take & Bake Blueberry Cornmeal Cake

Store refrigerated for no more than 24 hours before baking.

1. Preheat an oven to 425.
2. Remove from refrigeration immediately before baking. Do NOT allow to warm at room temperature.
3. Place on a cookie sheet, using either the cardboard circle or a 2nd cookie sheet underneath to insulate. Dust the top with about 2 teaspoons of sugar.
4. To set the berries on top, bake for 20 minutes at 425 and refrain from opening the oven.
5. After 20 minutes, lower the oven to 325, and carefully rotate the cake for even browning.
6. Bake for about 40 minutes at 325, or until golden and springs back to the touch in the center. If you like, check middle with a knife for doneness. If the blade is clean, you're in the clear. If not, bake a bit longer.
7. Cool at least slightly before eating! Keeps well at room temperature for up to 3 days. Do not refrigerate.

Take & Bake Coffee Coffee Cake

Store refrigerated for no more than 24 hours before baking.

1. Remove from refrigeration and place on a cookie sheet. Allow cake to temper on the counter while the oven preheats. .
2. Bake at 350 for about 1 hours and 20 minutes or until springs back to the touch in the center. Carefully, rotate the cake midway through baking for even browning. If you like, check middle with a knife for doneness. If the blade is clean, you're in the clear. If not, bake a bit longer.
3. Cool at least slightly before eating! Keeps well at room temperature for up to 3 days. Do not refrigerate.

KITS & MIXES

Cookie Decorating Kit - Store and serve at room temperature.

Dad's Pancake Mix, Multigrain Pancake Mix, Bran Muffin Mix - Store at room temperature. Recipes for baking attached to kits.