



Instruction Sheet

You can access additional copies of this instruction sheet by scanning the QR code on your box or at the top of this page. Also available by scanning the code you will find some video instruction for preparing your meal. All items can be served from the disposable pans or you can transfer to your desired serving dishes. If transferring food, be **VERY CAREFUL** as many items will be hot. Please notice that disposable appetizer napkins, dinner and dessert plates, flatware and dinner napkin with wine cup have been included in the party pack for you. **Bold** food items in the instructions below will correspond to the food items in your party pack box.

Appetizers

1. Place the **Seafood Cheese Ball** on the provided BCFO cutting board. Refrigerate until ready to serve. Fan **Crackers** around the cheese ball right before serving.
2. Bake **Stuffed Mushrooms** uncovered at 350 for 12-15 minutes until golden on top.

Salad / Muffin

1. Pour **Salad** bag into a serving bowl. Dice apple slices into small pieces and add to salad in bowl. Add provided cashews to bowl if desired. Store in refrigerator and toss with **Dressing** right before serving.
2. **Muffins** can be served at room temperature or can be warmed if desired. To warm, place muffins on cookie sheet and cover with foil. Heat at 350 for 5-7 minutes making sure not to overcook. Serve with **Butter**.

Dinner

1. Bake **Cheddar Grits** uncovered at 350 for 1 hour. Cool slightly before cutting and serving.
2. **Tenderloin Skewers** have been par-grilled to rare. To heat, remove sauce container from pan and recover. Bake covered at 350 for 20 minutes. Uncover and pour sauce over skewers. Return to oven uncovered for 5-10 minutes until desired doneness of meat.
3. **Salmon** needs to bake at 350 uncovered for about 20-22 minutes. Be careful to not overcook. You want these to be juicy and not brown.
4. Bake the **Asparagus** uncovered at 350 for 20-22 minutes until desired tenderness.

Dessert (*Parties of 8 or more have full pies while smaller groups have Sweeties.*)

Place Pie on cookie sheet for baking.

1. **Full Size Cherry Pies** are ready to bake at 350 uncovered for 1 hour. If crust begins to overbrown, cover lightly with foil for the last 10-15 minutes of baking. Allow to cool for 20 minutes before serving. Each pie will cut into 8 nice slices. Serve with **Whipped Cream** on top.
2. **Sweetie Pies** are ready to bake uncovered at 350 for 25-30 minutes until crust is cooked. Allow to cool and serve with **Whipped Cream**.