



Instruction Sheet

(Refrigerate all Food Items Upon Delivery!)

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. **Bold** food items in the instructions below will correspond to the food items in your party pack box.

Salad / Bread

1. **Toss Greens Salad** is ready to toss and serve. Combine all items that are in your salad bag, stir dressing and add to salad, toss and serve. This should be done right before eating.
2. **Cracked Wheat Bread Loaf** can be served at room temperature or can be warmed if desired. To warm, place on cookie sheet and cover with foil. Heat at 350 for 6-8 minutes making sure not to overheat. Slice and serve with **Butter**.

Dinner

1. Bake **Tenderloin** uncovered at 350 for 30-35 minutes to desired doneness. With a meat thermometer, press it into the thickest part of the loin about half way through cooking to check the meat temperature. Your meat will raise in temp about 5-7 degrees after you remove it from the oven so be sure to stop cooking about 5 degrees before your desired doneness. Removing at 135 is about perfect.

Medium Rare – 135 Medium – 145 Medium Well – 150 Well Done – 160

There is a container of **Horseradish Sauce** provided to serve with your tenderloin.

2. **Twice Baked Cheddar Mashed Potatoes** have been cooked and need to be reheated. Bake covered at 350 for 35-40 minutes. Remove cover 25 minutes through cooking and finish cooking uncovered.
3. **Broccoli Cheese Bake** needs to be baked uncovered at 350 for 35-40 minutes.

Dessert

1. **Crumb Top Tart Cherry Pie** will bake at 350 for about 35-40 minutes until the crumb is golden. Allow to cool for 15-20 minutes, or completely, before serving. Each pie will cut into 8 nice slices.