



## 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.. 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.*

### **Hors D oeuvres**

1. **Marinated Cheese Cubes** are ready to top and serve. Place cheese on platter. Stir **Marinade**, and pour over cheese.
2. **Spinach Dip** needs to bake uncovered at 350 for 12 – 14 minutes until it begins to brown. Serve with crackers.

### **Salad / Bread**

1. **Garden Salad** is ready to toss and serve. Combine all items that are in your salad bag, stir **Salad Dressing** and add to salad, toss and serve. This should be done right before eating.
2. **Fresh Baked Bread** can be served at room temperature or can be warmed if desired. To warm, wrap in foil. Heat at 350 for 6-8 minutes making sure not to overheat. Serve with **Butter**.

## ***Dinner***

1. Bake **Pork Loin** uncovered at 350 for 30-35 minutes until internal temperature of 140. Heat **Glaze** in sauce pot over low heat or in microwave until liquid. Pour over pork and bake for an additional 10 minutes. Remove loin and place on a cutting board. Cut and remove the 2 pieces of support string on the loin and discard. Slice loin and serve.
2. Bake **Salmon** uncovered at 350 for 20-25 minutes until internal temperature of 145. Heat **Bourbon Glaze** in sauce pot over low heat or in microwave until warm. Serve alongside salmon as desired.
3. Heat **Wild Rice** covered at 350 for 25-30 minutes until warmed thoroughly. Stir often while heating. This item has been baked and is only reheating.
4. Bake **Broccoli** covered at 350 for 20 minutes. Uncover and bake for an additional 10 minutes. This item has been baked and is only reheating.

## ***Dessert*** (*Parties of 2 will receive Sweetie Pies that are already baked.*)

1. Bake **Crumb Top Apple Pie** uncovered at 350 for 50 minutes until bubbly.