



HOLIDAY HEATING INSTRUCTIONS

Thank you for ordering from Classic Provisions.



Appetizers

Shrimp Cocktail- *arrange on a platter and serve!*

Bacon Wrapped Scallops- *Re-heat in a 425° oven for 7-10 minutes.*

Cheese Box 4 ounces each of 6 cheeses, accouterments & crostini - *arrange on a platter and serve!*

Charcuterie Box 4 ounces each of 4 cheeses, 2 oz of 3 cured meats, accouterments & crostini - *arrange on a platter and serve!*

Mushroom, goat cheese & shallot Tartlets- *Enjoy at room temperature or heated for 5-7 minutes in a 425° oven.*

Cranberry, jalapeño & brie tartlets *Enjoy at room temperature or heated for 5-7 minutes in a 425° oven.*

Mains ready to cook at home

Prime Rib *Your prime rib has been seasoned and is ready to go in the oven. Pre-heat oven to 300 degrees. Place roast fat side up on a rack in a roasting pan-rub seasoning over top of beef. Place in the oven to roast about-16 minutes per pound. Cook roast until it reaches 120 degrees for rare and 125-135 degrees for medium. Remove from oven. Move to platter and rest 15 minutes before cutting. Serve with heated au jus and horseradish cream sauce. **For roasts 2 lbs or less- you may consider cooking as you would a thick steak and finishing quickly in the oven.*

Salmon *Your salmon is oven ready with a little seasoning. Preheat oven to 425 degrees. Place salmon on a lined baking sheet. Drizzle with olive oil and sprinkle with salt and pepper. Roast on top rack of oven for 8-15 minutes depending on thickness and size. Salmon should temp at 140 degrees. Remove from oven. Using a large spatula and gentle hands, move to a platter and rest 10-15 minutes. Arrange pickled red onions and capers over the salmon and serve with lemon dill sauce.*

Whole Duck *Your duck has been brined and prepared to go in the oven. Pre-heat oven to 425 degrees. Place duck, breast side up on a rack in a roasting pan. Add 1 cup of water to roasting pan. Roast for 45 minutes. Remove from oven- flip duck over being careful of fat and juices. Roast 45 minutes more. Remove from oven-flip duck over. Roast 30-45 minutes more. Duck thigh or the thickest part of the breast should temp at 165 degrees. Remove from oven- spoon pan juices over duck. Move to platter and rest 15 minutes before cutting. Marmalade is best served room temperature.**

**for all the sauces- I just take them out as I cook dinner to take the chill off.*

Sides

Potato gratin *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 18-22 minutes. Remove foil-heat for 5 minutes more.*

Mashed Sweet potatoes *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 15-20 minutes, stirring halfway through. If desired add a splash of milk and butter.*

Green beans with shallots & bacon *Pre-heat oven to 425 degrees. Heat uncovered for 7-12 minutes.*

Honey Rosemary Glazed Carrots *Pre-heat oven to 425 degrees. Heat uncovered for 7-12 minutes.*

Spinach salad, apples, cranberries, goat cheese, candied nuts, balsamic vinaigrette *Toss spinach in desired vinaigrette. Arrange spinach on a platter- add toppings.*

Continued...

Breakfast

Breakfast Pastry Box, cinnamon buns, raspberry cheese danish, gingerbread scones, blueberry muffins \$28 per dozen (3 each)

Quiche, bacon, onion & swiss *Pre-heat oven to 375 degrees. Heat uncovered for 7-12 minutes.*

Mixed Berry & Almond French toast bake *Pre-heat oven to 425 degrees. Cover pan with foil-heat for 20-25 minutes. Remove foil-heat for 5 minutes more.*

Breakfast potatoes, onions, peppers & house seasoning *Pre-heat oven to 425 degrees. Spread potatoes out on a cookie sheet. Heat uncovered for 10-12 minutes.*

Bread & Rolls

Dinner rolls: oatmeal or parker house *Heat in a 425 degree oven for 4-5 minutes.*