



WEEKLY SPECIALS

French Onion Potato Chowder: Heat on stovetop or microwave until warm through, top with ranch oyster crackers!

Crabby Cakes: Heat in a pan or in oven until warm through. Heat the corn puree on the stove or microwave until warm. Serve by plating the corn puree and top with crab cakes.

Tiramisu: NO RULES! Have at it!

Nicoise Salad: Serve by plating greens and adding all the toppings, dress with dressing.

Nacho Kit: Warm nacho chez in a pan on the stove or in the microwave, add water to thin it out if it seems too thick. Optional toss your chips on a pan in the broiler for a couple minutes to warm them up. Also optionally heat up beans. Plate chips, pour chez sauce over and top with toppings.

PANTRY ITEMS

Hollan-don't Sauce: To heat hollan-don't sauce warm skillet on lowest setting, add sauce and heat until just warm. Add water to thin it out as needed. Make sure not to heat this on too high of a temperature because it will cause sauce to thicken (still tastes good though!)

Frozen Cookies: Preheat oven to 350F, place however many cookies you would like to enjoy on a lined cookie sheet, bake for 10-14 minutes. Both the orange cardamom and brown butter rosemary cookies will look a little underdone so make sure not to leave them in the oven too long.

Frozen Soups: Take out to thaw, add soup to pan and heat until your desired temperature.

Winter Squash Ravioli: Boil salted water in pot, stir water to get it moving and add ravioli. Cook by stirring occasionally until done, about 5 minutes. Ravioli will float to top when it's done. Top with your favorite sauce (ours is our pistachio pesto, also great with a browned butter sage sauce, or simply with olive oil, salt, and chili flakes).

Winter Squash Lasagna: If you have time thaw in fridge overnight then bake on 375F for about 60 min. To heat from frozen place in a 375F degree oven for about 90 min.

Caramelized Mushroom Hand Pie: Preheat oven to 350F and cook 20-30 min.

Sweet Potato Burgers: Bake from thawed or frozen at 375 for about 25 minutes, flipping halfway through. Alternatively cook in a frying pan (best if thawed first) with a little oil for several minutes on each side, until crispy on the outside and hot on the inside!

Quiche: Bake at 375 for 90 minutes, from frozen, uncovered, until set in center. If crust is getting too brown, put a pan or foil on top.

Scones: Bake at 375 for 20-25 minutes. Let cool at least 10 minutes.