

# Clementine

## THANKSGIVING SWEETS INSTRUCTIONS FOR STORING, HEATING AND SERVING

### CLASSIC APPLE PIE

Keep in a cool area. Do not refrigerate. Can be served warm or at room temperature. To serve warm, heat at 350°F for 10-15 minutes.

### BAKE-AT-HOME APPLE PIE

1) Pre-heat oven to 350°F

2) Remove pie from freezer, take out of pastry box and unwrap plastic. Set out at room temperature for 20 minutes. Place the pie on baking sheet and put it on the center rack of the oven.

3) For Large Pies: Bake 30 minutes. Rotate pie 90° so that pie bakes evenly on all sides and bake for an additional 30 minutes. Repeat rotation and baking two more times so that the pie has turned 3 times and baked for a total of 2 hours.

For Small Pies: Bake 30 minutes, rotate pie 180° so that the pie bakes evenly on all sides. Bake for an additional 30 minutes. Rotate one last time and finish baking for 20 minutes (for a total baking time of 80 minutes).

4) To test for doneness, insert paring knife into vent on top of pie. If the knife slides in easily, with no resistance from apples, the pie is done! The crust should be golden brown.

***--The Clementine Classic Apple Pie will be extremely hot when it comes out of your oven. We recommend allowing it to cool for about one hour before serving.***

### BANANA CREAM PIE, CHOCOLATE CREAM PIE, KEY LIME PIE

Keep refrigerated. Serve chilled.

### PECAN PIE

Do not refrigerate. Serve warm or at room temperature. To serve warm, heat uncovered at 350°F for 10 min.

### PUMPKIN PIE

Keep refrigerated. Serve cold or at room temperature.

### CRANBERRY APPLE CRISP

Keep refrigerated. Reheat uncovered at 375°F until top is crispy and fruit is bubbly, approximately 30-35 minutes for the large.

### BANANA BREAD, PUMPKIN BREAD, GINGERBREAD AND APPLE-DAPPLE CAKE

Store in a cool, dry place. Do not refrigerate.

### BAKE-AT-HOME SCONES

Keep frozen until ready to bake. Place scones on baking sheet (lined with the included parchment paper), 2-3 inches apart. Brush tops generously with heavy cream, and sprinkle about 1 teaspoon of sugar evenly on top of each scone. Bake at 400°F until golden brown, about 25-30 min. Allow to cool before removing from baking sheet.

### BAKE-AT-HOME BISCUITS

Keep frozen until ready to bake. Place biscuits on baking sheet (2 inches apart). Bake at 400°F until golden brown, about 20-22 min. Allow to cool before removing from baking sheet.

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## THANKSGIVING DINNER ITEMS INSTRUCTIONS FOR STORING, HEATING AND SERVING

### **BUTTERNUT SQUASH SOUP**

Refrigerate until ready to use. Heat in a saucepan over low heat until bubbly.

### **SPINACH AND ARTICHOKE DIP**

Refrigerate until ready to use. Heat uncovered at 350°F for 20-25 minutes for the small and 25-30 minutes for the large. Should be bubbly at the edges and slightly browned on top. Knife inserted into the center should come out hot.

### **DIPS (CARAMELIZED ONION, ROMESCO, HUMMUS, PIMENTO CHEESE, SUN DRIED TOMATO)**

Keep refrigerated. Serve cold or at room temperature.

### **CRANBERRY SAUCE**

Keep refrigerated. Serve cold or at room temperature.

### **THE BEST TURKEY GRAVY**

Refrigerate until ready to use. Heat in a saucepan over low heat, stirring frequently, until hot and bubbly.

### **A GREEN VEGETABLE**

Melt the sauce in a large pan until it hot and bubbly, then add in green beans and toss to heat through.

### **HONEY GLAZED CARROTS**

Refrigerate until ready to use. Heat uncovered at 350°F for 15-20 minutes for the small, 25-30 minutes for the large. Stir before serving to distribute glaze.

### **MASHED POTATOES**

Refrigerate until ready to use. Place in a microwaveable dish. Heat on high (for about 3-5 minutes per quart), stirring frequently until hot throughout.

### **STUFFING WITH SAGE, APPLES AND MUSHROOMS**

Refrigerate until ready to use. Heat uncovered at 375°F for 15-20 minutes for the small, 20-30 minutes for the large. Knife inserted into the center should come out hot.

### **MINI MACARONI AND CHEESE**

Keep frozen until ready to use. Heat uncovered in a 375° oven for 20-25 minutes

### **MACARONI AND CHEESE**

Refrigerate until ready to use. Heat uncovered in a 375° oven for 20-30 minutes for the small, 35-40 minutes for the large, 50-60 minutes for the supersize.

### **COUS COUS AND BELUGA LENTILS**

Refrigerate until ready to use.

### **BRUSSELS SPROUTS, BROCCOLI AND CAULIFLOWER**

Can be served hot, cold or at room temperature. To heat in a conventional oven: place in an oven proof dish at 350°F for 15-20 min for the mini and small bowls and 30-40 min for the medium and large bowls. To heat in a microwave oven: place in a microwave-safe dish and heat for 2-3 minutes, then stir. Repeat until hot throughout. Sprinkle in toasted almonds provided just before serving (Broccoli and Cauliflower only).

### **BABY GREENS, GARDEN HARVEST SALAD & BABY SPINACH AND ARUGULA SALAD**

Keep refrigerated until ready to serve. Toss with dressing right before serving. Sprinkle nuts into Garden Harvest/Baby Spinach Salad. NOTE: you may not need to use all of the dressing provided – add gradually to avoid over-dressing.

### **PARKER HOUSE ROLLS**

Store in a cool, dry place. Do not refrigerate. Serve warm or at room temperature. To serve warm, heat at 350°F for 8-10 minutes.