



Cooking Instructions – Holiday Specials 2025

Thank you for your order! Please read through all the instructions before starting. Mind the preparation times, so all your food can be served at once.

Instructions are grouped with foods that have similar preparations. All ovens and stoves are slightly different, so please use this as a guideline.

Remove the food to room-temp for at least 30-45 minutes before heating.

Be cautious (oven mitts...maybe another helping hand.....no plastics in the oven....timers are nice.....you know...the safety stuff. Have fun and be safe.)

Persimmon & Pomegranate Quinoa Salad :

5 mins (Prepare right before serving)

- Place the greens into a large mixing bowl.
- Pour your desired amount of dressing all around the top. Starting with half and add more to your preference.
- Toss the salad from bottom to top until the dressing is mixed in well.
- Add the respective garnishes

Twice-cooked Brussels Sprouts

4-5 mins in oven

- Preheat oven to **Broil – or – Max Temp**.
- Remove from the plastic bag, place on a baking sheet, and place it in the oven.
- Add the respective garnishes upon plating

Golden Mashed Potatoes, Cream of Mushroom Spinach, French Onion Soup, Butter Saffron Rice, Creamy Shrimp Mac & Cheese, Glazed Ham, Beef Brisket Bourguignon, Butternut Squash Seafood Risotto

8-10 mins in simmering water

- Heat up water in a large pot to a **low simmer**.
- Place the entire bag in the water. (**Caution** - Be careful not to pack too many bags tightly in one pot as bags may slightly inflate displacing hot water out!!)
- After heated, carefully remove the bag, cut open, and put the contents into a serving bowl.
- Give the food a stir for consistency.
- If available, add the respective garnishes on top.
 - [French Onion Soup & Mac n' Cheese] – If you want to get fancy, place them in a proper oven-okay ramekin/dish. Add the Gruyere cheese for the French Onion Soup. **Broil** until browned on top (5-6 mins). Top it off with the garnishes afterwards.

Duck Fat Gravy, Tomato Sauce for Lamb, Sauteed Mushrooms for Gindara :

4-5 mins (same instructions as the above but less time)

Rack of Lamb :

7 mins (medium rare) – 10 minutes (medium well) in oven

- Preheat the oven to **350° F**.
- Remove from the plastic bag, place on a baking sheet with the fat-cap facing up (shaped like a rainbow), and place it in the oven.
- Place the Tomato sauce in a separate dish for serving.
- Add the respective garnishes upon plating.

Porchetta :

13-17 mins (same instructions as the “Rack of Lamb” but twice the time)

- It's all about the skin...let the porchetta rest a few minutes before slicing.
- Be sure to remove any butcher twine before serving.

Chicken Liver Pâté :

- spread the Pâté with a...
 - you got this.....if not, we'll have a little discussion come 2026.....
- use the Buttered French Levain toast points, though!

Plenty

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Black Cod Sablefish (Gindara) :

8 mins in oven

- This is the only uncooked raw dish and it must be cooked through. An easy test - the fish should be very flakey when cooked through.
- Preheat the oven to **425°F**.
- Remove from the bag.
- Discard the extra marinade. **NO** need to precisely clean off the marinade from the fish. It's not a problem to leave a bit of the marinade on the fish.
- Line roasting tray with parchment paper (keeps the fish from sticking)
- Place on the roasting tray **skin side up** and into the oven.
- Place the heated mushrooms in a separate dish for serving.

Guidelines for Garnishes

Persimmon & Pomegranate Quinoa Salad :

Cranberries, Fuyu persimmons, Pomegranate seeds, Roasted pumpkin seeds, Mustard vinaigrette

Mashed Potatoes :

Chives

Butter Saffron Rice :

Pomegranate seeds, Parsley

Twice-cooked Brussels Sprouts :

Roasted almonds

French Onion Soup :

Gruyere cheese, Parsley

Creamy Shrimp Mac & Cheese :

Garlic bread crumbs, Parsley

Glazed Ham :

Parsley

Porchetta :

Nut-free pesto

Black Cod (Gindara) :

Butter sautéed shimeji mushrooms and Tokyo Negi (in a separate vacuum bag)

Herb-crusted Rack of Lamb :

Butter roasted tomato sauce (in a separate vacuum bag), parsley

Beef Brisket Bourguignon :

Parsley

Butternut Squash Seafood Risotto :

Fried rosemary and sage, parmesan cheese, parsley



*Enjoy your Holidays and HAPPY NEW YEARS!
Thank you for your support and we'll see you in 2026!!*