

CLEMENTINE HALLOWEEN MENU

INSTRUCTIONS FOR STORING, HEATING AND SERVING

CUPCAKES

Keep in a cool area. Do not refrigerate.

COOKIES & BROWNIES

Keep in a cool area. Do not refrigerate

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.

PUMPKIN PIE

Keep refrigerated. Serve cold or at room temperature.

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

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

BAKE-AT-HOME SHORTBREADS

Keep frozen until ready to bake. Preheat oven to 350 degrees.

Cookies can be decorated with sugar or icing.

For iced cookies, skip to step 2.

1. Brush shape very lightly with water and sprinkle with sanding sugar as desired. Brush with just enough water for sugar to adhere.

2. Arrange on baking tray, using parchment provided. Bake for 8 minutes, turn tray and bake for another 5-6 minutes until cookies are just beginning to brown around the edges.

HALLOWEEN SAVORY ITEMS

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MOLTEN 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.

RUSTIC ONION TART

Keep refrigerated. Serve cold, room temperature or heat. To heat: pre-heat oven to 400 degrees. Bake approx. 8 - 10 minutes.

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DEVILED EYEBALLS

Keep refrigerated. Serve cold.

BAKED PENNE

Keep refrigerated until ready to bake. Bake uncovered in 375 degree oven. Small 15-20 minutes. Large 25-30, Supersize 35-45 minutes.

OOEY-GOOEY BAKED MACARONI AND CHEESE

Keep refrigerated until ready to heat. Bake uncovered in 375 degree oven. Small 20-30; Large 35-40, Supersize 40-50 minutes.

CHICKEN POT PIE

Keep refrigerated until ready to heat. Heat uncovered in 375 degree oven. Small 15-20; Large 20-25 minutes; Supersize 35-45 minutes.

FROZEN HEAT-AT-HOME CHILI & SOUPS

Flip container over and run under hot water just enough to loosen frozen soup from edges of container. Press on bottom of container to release soup into sauce pot. Add 1-2 tablespoons of water to pot and heat, covered, on low heat. Stir occasionally until hot and bubbly throughout (this can take anywhere from 10-25 minutes, depending on heat and stirring frequency). Remove from heat and serve. You can thaw frozen soup in the refrigerator for 1-2 days before you want to use it. This will shorten the heating time significantly. Once thawed, soup should not be re-frozen. Enjoy!

HEAT & SERVE CHILI & SOUPS

Remove from container into small saucepan. Add a small amount of water to pan (about 2 tablespoons) and heat, covered, stirring occasionally until hot and bubbly.

SLOPPY JOE

Keep refrigerated until ready to use. Remove lid, heat in microwave on high for 1 minute intervals, stirring between each interval, for approximately 5 minutes or until heated throughout. Stovetop: place meat in heavy pan or skillet over medium heat for approximately 4-6 minutes.

MASHED POTATOES

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

COUS COUS

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, SUPER CESAR

Keep refrigerated until ready to use all of the dressing provided – add gradually to avoid over-dressing.

VAMPIRE-PROOF GARLIC BREAD

Preheat oven to 425 degrees. Remove from bag and place on sheet tray. Bake approximately 4-6 minutes on each side until bread is slightly golden.

HAUNTED JALAPENO-CHEDDAR CORNBREAD MUFFINS

Preheat oven to 350 degrees. Remove muffins from box and place on ungreased baking sheet. Heat in oven for 20 minutes or until hot throughout.