



Easy Entertaining

Preserving Local Flavor Since 2006

July 25th 2020

Build Your Own Lobster BLT

- Toast focaccia in a preheated oven for 350 degrees for 3-4 minutes just until it is warm to the touch
- Build BLT with garlic aioli, 2 slices of bacon, 1/2 lobster and tomatoes, and a bit of lettuce

Mac 'n cheese

- Warm stirring frequently on the stove top on medium to low heat.
- Alternately it can be warmed in a preheated 350 degree oven for 15-20 minutes

Katie Fried Chicken Sliders

- Warm chicken in a preheated 350 degree oven for 12-15 minutes on a baking sheet.
- Warm buns in a preheated oven for 3-4 minutes just until they are warm to the touch
- Provided is a thicker red sauce that is our house bacon mop. This can be put on the baking sheet when it comes out of the oven so that the remainder of the pan heat softens the mop. Toss the chicken pieces in the bacon mop until coated. Alternately you can skip the bacon mop and do that same thing with the more liquid red sauce which is just hot sauce, no bacon fat,
- Build your slider with garlic aioli and pickles.

Pack-a-Picnic

- This item can be enjoyed at room temperature.

Take & Bake cookies

- KEEP FROZEN
- Place on a lined or greased baking sheet.
- Bake in a preheated 350 degree oven for 6 minutes, rotate the pan and bake for an additional 6 minutes.

Removing items from refrigeration 30-45 minutes prior to heating will help ensure accurate heating temperatures and times.

If you have any questions or concerns please call Chef Ashley at 401-301-9005.