



# HEATING INSTRUCTIONS

## **CRAB CAKES**

Preheat the oven to 350 degrees.

Cook to an internal temperature of 165 degrees (approximately 15 minutes)

Top with apple slaw and serve with remoulade sauce.

## **DUNGENESS CRAB & SHRIMP DIP**

Preheat the oven to 350 degrees.

Cook to an internal temperature of 165 degrees (approximately 15 minutes)

## **BACON MAC & CHEESE**

Preheat the oven to 350 degrees.

Cook to an internal temperature of 165 degrees (approximately 15 minutes)

## **CIOPPINO**

Place Cioppino broth in a saucepan over medium-high heat and bring to a simmer.

Add seafood and continue to simmer for 10 minutes.

Cook broth to an internal temperature of 165 degrees.

(At this point, clams and mussels should open)

## **TEQUILA LIME MUSSELS**

Place tequila cream broth in a saucepan over medium-high heat and bring to a simmer.

Add mussels and continue to simmer for 10 minutes.

Cook broth to an internal temperature of 165 degrees.

(At this point, mussels should open)

## **WHITE CLAM CHOWDER**

Place Chowder in a saucepan over medium-high heat and bring to a simmer for approximately 10 minutes to reach an internal temperature of 165 degrees.

## **SPICY CRAB & CORN CHOWDER**

Place Chowder in a saucepan over medium-high heat and bring to a simmer for approximately 10 minutes to reach an internal temperature of 165 degrees.



## HEATING INSTRUCTIONS

### **STEAKS**

Preheat the oven to 350 degrees.

Medium-Rare: Cook to an internal temperature of 115 degrees.  
(approximately 10-15 minutes)

Medium-Well: Cook to an internal temperature of 130 degrees.  
(approximately 20-25 minutes)

### **ROOT VEGETABLES & AU GRATIN POTATOES**

Oven temperature: 350 degrees

Cook to an internal temperature of 165 degrees.  
(approximately 15 minutes)

### **CREAMED SPINACH**

Oven temperature: 350 degrees

Cook to an internal temperature of 165 degrees.  
(approximately 15 minutes)