

Heating Instructions

FROZEN ENTREES

- 1. Pre-heat oven to 300 degrees.
- 2. Remove plastic top from container, place on a baking sheet and cover loosely with foil.
- 3. Bake for one hour.
- 4. Remove foil and continue to bake until golden brown on top and hot throughout (165 degrees).

SOUPS

- 1. Place soup in a pot and heat over medium heat.
- 2. Stir often to prevent burning.
- 3. Heat until hot (165 degrees).
- 4. Alternatively, heat in a microwave, stirring occasionally until hot throughout.

SIDES

- 1. Pre-heat oven to 325 degrees.
- 2. Remove plastic top from container, place on a baking sheet and cover loosely with foil.
- 3. Bake until hot throughout (165 degrees).

PIES AND QUICHES

These are fully cooked and so can be enjoyed as they are, but if you want to warm them up, place in a preheated oven (325 degrees) and heat through until the desired temperature.

BREADS, ROLLS, BISCUITS, PASTRIES

All our freshly baked goods are best eaten on day of purchase, however should you want to refresh them the next day:

- 1. Heat in a pre-heated oven (325 degrees) until warm and crisp.
- 2. Store extra bread refrigerated in a plastic bag to maintain freshness.