

## THE CROSSING “HEAT AT HOME” MEALS DIRECTIONS.

### Short Ribs, New York Strip, Snapper and Halibut.

Oven (for best results)

Alternatively, you can remove from aluminum and heat in your microwave.

1. Pre-heat oven to 350 degrees Fahrenheit.  
\*For Crab Cake appetizer, **remove from container** and place on oven safe pan, heat for 10 minutes and check temperature.
2. Place container on sheet tray in oven, after 10 minutes check progress and add sauce, especially fish, full cooking time should be around 15 minutes. Please refer to the chart below should you wish to check the temperature with a meat thermometer.
3. Remove from oven, carefully remove lid, contents will be hot, add sauce (where applicable).
4. Enjoy and tell all your friends.

Most dishes are already fully cooked, fish dishes are a little undercooked and thus will be perfect when re-heated. If you would like to check the temperature use a thermometer and refer to the chart below. You have any questions regarding re-heating, please do not hesitate to call, (314) 721-7375.

**Meat Temperatures & Doneness Chart Recommended by USDA**

MEAT	Rare	Med Rare	Medium	Med Well	Well Done
Ground Beef			160°F/71°C		
Ground Poultry			165°F/74°C		
Beef	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Veal	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Chicken			165°F/74°C		
Pork			160°F/71°C	165°F/74°C	170°F/77°C
Poultry			165°F/74°C		
Lamb	140°F/60°C	145°F/63°C	160°F/71°C	165°F/74°C	170°F/77°C
Fish			145°F/63°C		
Program		145°F/63°C			

### Lasagna

1. Preheat oven to 350 degrees
2. Bake with provided aluminum cover for approximately 35 minutes. Please check internal temperature before serving, temperature should be 165F.
3. If you would like your cheese darker than we have browned it for you, remove the lid for the last 5 minutes of baking time. Be careful contents will be very hot.

### Housemade Pastas

1. In a saucepan slowly warm pasta to a gentle simmer.
2. Plate in warm bowl and sprinkle cheese on top.