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Heating Instructions

Chicken Pesto Pasta | Seafood Pasta with Shrimp & Crab

Bring water to a boil. Remove from heat. Place cooked pasta in water for 3 minutes. Drain in colander.

Heat sauce in pan on stove over low to medium heat until warm, stirring often.

Mix pasta and sauce together. You may garnish with Parmesan Cheese, if desired.

If the pasta is not to be served immediately and needs to be kept warm for a brief period of time, cover tightly with foil and place in warm oven.

Cane Syrup Glazed Pork Tenderloin

Bake covered at 350 degrees for about 30 minutes or until warm.

Beef Tenderloin

To serve rare allow to sit out for an hour at room temperature until ready to heat. Bake uncovered at 350 degrees for about 10 minutes. For medium, cook an additional five minutes.

Natchitoches Meat Pies | Blackened Chicken Fingers | Almond Crusted Chicken Tenders Fried Chicken Tenders | Grilled Gourmet Sausages | Grilled Vegetables

Lay in a single layer on baking sheet. Flash in oven at 350 degrees for ten minutes

Bacon Wrapped Shrimp

Flash, in single layer, in 375° oven for 10-15 minutes until warmed through & bacon is sizzling

Hot Crabmeat Dip | Hot Spinach & Artichoke Dip

Heat slowly in a saucepan on stovetop (low to medium heat) until warm

Jambalaya | Pastalaya

Cover with Foil & Warm 350° oven 35-40 minutes until desired temp is reached

Baked Brie

Preheat oven to 375 degrees. Place brie uncovered in oven and bake for 25-30 minutes or until golden brown.

Use large metal spatula to remove and place on tray. *FOR Homemade Caramel & Blueberries,*

Microwave caramel for 45 seconds. Pour over brie and sprinkle with fresh blueberries. *FOR Mediterranean,* place topping components over warm brie fresh out of the oven. Either brie served with Bremner Crackers.

Bread Pudding with Whiskey Pecan Sauce

Preheat oven to 350 degrees. Bake uncovered for 35 minutes.

Additional 5 minutes if baking more than one large pan together.