

# THE CROSSING “HEAT AT HOME” MEALS DIRECTIONS.

## Lamb Shank

Oven (for best results)

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

1. Pre-heat oven to 350 degrees Fahrenheit.
2. Place container on sheet tray in oven, after 10 minutes carefully remove lid to check progress and add sauce, full heating 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.
4. Enjoy and tell all your friends.

## Warm Chocolate Torte

Place torte on a microwave safe dish and heat for 20 seconds on high until warm, not hot. Top with ice cream and drizzle sauce on plate.

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			