

# Mother's Day

## Cooking Directions

### *Hot Hors d'oeuvres*

*Please store your hors d'oeuvres in the freezer until you are ready to use them. They should be baked directly from frozen, there is no need to defrost them. We like to serve a whole grain Dijon-style mustard with cocktail franks and always provide a small ramekin or lemon half near the serving platter so that guests can discard used toothpicks. A few leaves of radicchio or flower kale with some sprigs of fresh herbs will make your hors d'oeuvre trays even more beautiful!*

*Truffled Mushroom Risotto Phyllo Flowers, Spinach in Phyllo Pastry Triangles, Asparagus Asiago Strudels, Caramelized Onion & Goat Cheese Tarts, Spring Rolls*

*Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 13-15 minutes or until golden brown. Serve immediately.*

### *Cocktail Franks in Puff Pastry & Miniature Quiches*

*Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 20-22 minutes or until hot. Serve immediately.*

### *Spinach & Wild Mushroom Asiago Dip*

*Bake at 425 degrees for 10-12 minutes or until hot.*

### *Pita Triangle Crisps*

*Place in a 350 degree oven for 15 minutes. For a more crispy pita, remove from foil and bake on a cookie sheet at 350 degrees until toasted.*

### *Southwestern Bean Dip*

*Bake at 425 degrees for 10-12 minutes or until hot.*

### *Broccoli & Cheddar Quiche & Quiche Lorraine*

*Warm the whole quiche in a 350 degree oven for 15-20 minutes or until hot.*

### *Organic Chicken & Zucchini Poppers*

*Transfer to a lightly greased cookie sheet and bake for 5-8 minutes or until hot.*

### *Maryland Crab & Corn Cakes*

*Heat uncovered for approximately 15 minutes.*

### *Coconut Shrimp*

*Heat in a 350 degree oven for approximately 10 minutes.*

### *Roast Tender Duck Half*

*The ducks are fully cooked and just need to reheat in a 375 degree oven for 15-20 minutes or until hot.*

### *Desserts*

*Our cakes are best if left to stand at room temperature for at least three hours. Fruit tarts and whipped cream cakes should be kept refrigerated.*