

mitchel london's EASTER HEATING INSTRUCTIONS • remember to pre-heat your oven!

starters

let food come to room temperature before putting in oven if refrigerated

Smoked Salmon Canapés

Leave covered until ready to serve. Serve chilled or at cool room temperature.

Mushroom, Asparagus + Parmesan Risotto Coins

Top each piece with a little shredded **gruyère cheese**. Heat in a pre-heated 375° oven for 6-8 minutes, or until cheese is soft and melty.

Mini Cheesy Spinach Artichoke Tartelettes

Heat in a pre-heated 375° oven for 6-8 minutes.

Quiche Lorraine • Spring Vegetable Quiche

Heat in a pre-heated 375° oven for 10-12 minutes.

Purée of Sweet Pea + Leek Soup

Simmer on stovetop over medium heat for 5-7 minutes, stirring, until very hot, or heat in microwave, pausing and stirring in the middle of heating time. Top each bowl of soup with a dollop of **crème fraîche**.

Arugula, Radicchio + Shaved Fennel Salad with Chèvre + Candied Pecans

Toss chilled salad greens with a little **lemon vinaigrette**. Top salad with **shaved fennel**. Sprinkle salad with **chèvre** and **pecans**.

mains

Roasted Filet of Beef Tournedos—sent rare

Remove **compound butter** from tournedos steaks and set aside. Heat tournedos in a pre-heated 400° oven, uncovered, for 9-10 minutes to **medium rare**, turning over once after 5 minutes. After removing steaks from oven, top with **compound butter**. Return to oven for 20 seconds.

Rosemary Boneless Leg of Lamb—sent very rare

Finish roasting lamb on center rack of a pre-heated **425°** oven for 25-30 minutes to **medium rare**. Remove from oven and let rest for 5 minutes before slicing. Slice lamb thinly. Spoon warmed **pan juices** over lamb. Serve with room temp **mint-walnut pesto** on the side.

Spiral Cut Baked Glazed Ham

Heat in a pre-heated 375° oven for 15-20 minutes, uncovered. Serve with room temp **honey mustard** on the side.

Herbed Roasted Turkey Breast

Heat in a pre-heated 400° oven for 10-15 minutes, loosely covered with aluminum foil. We don't believe in heating turkey until it is very hot, just until it's warmed through. Serve with room temp **salsa verde** or warmed **gravy** on side.

Turkey Gravy—gluten free! Heat in saucepan on stovetop over low to medium heat, stirring, until very hot.

Honey Citrus Glazed Roasted Salmon

Heat salmon for 7-9 minutes in a pre-heated 375° oven. Serve with cool **cucumber dill tzatziki** on the side.

sides

Mashed Potatoes

Heat in a saucepan, over low heat, stirring and adding a little milk if needed; *or* transfer to oven-safe bowl and heat 15 minutes in a pre-heated 375°-425° oven loosely tented with aluminum foil; *or* cover loosely and warm in microwave, pausing to stir in middle of heating time.

Haricots Verts

Heat in a pre-heated 375°-425° oven for 6-7 minutes, uncovered; *or* transfer to platter and warm BRIEFLY in microwave, loosely covered. Spoon a little room temperature **lemon-parmesan gremolata** over haricots verts *or* serve on the side.

Roman Spinach

Heat in a pre-heated 375°-425° oven for 6-7 minutes, uncovered; *or* transfer to platter and warm BRIEFLY in microwave, loosely covered.

Baby Carrots

Heat in a pre-heated 375°-425° oven for 7-9 minutes, uncovered.

Asparagus Vinaigrette

Heat asparagus BRIEFLY in a pre-heated 375°-425° oven for 5 minutes, loosely tented with aluminum foil; *or* transfer to a microwavable platter and heat VERY BRIEFLY (15-20 seconds) in microwave. Can also be served at room temperature. warming, arrange asparagus on a platter and spoon **dijon mousseline** over the tips.

biscuits + sweets

Cheddar Chive Buttermilk Biscuits

Just before serving, heat in a pre-heated 375°-425° oven for 3-4 minutes, uncovered; *or* serve at room temperature.

Chocolate Double Soufflé Cake • NY Style Cheesecake

Serve chilled.

Strawberry Shortcake • Vanilla Meringue Cake

Serve chilled.

Lemon Meringue Tart

Serve chilled *or* at cool room temperature.