

From our Kitchen to

Yours: *Please follow these simple instructions to enjoy your meal at home! Please email info@nwinn.com if you have questions.*



BAKED TROUT: with dill and caper crust, buttered min red potato, broccoli and green beans with lemon sauce.

- Pre-heat oven to 425f. Cover broccoli & green beans with tinfoil. Put potato in the oven for 25 minutes.
- Once potatoes have been baking for 15 minutes, add broccoli, green beans & trout to the oven. Bake another 10-12 minutes, depending on how thick fish is. Best way to check for doneness is, use a fork. Gently push on fish. If it begins to flake easy, it's ready!
- Heat lemon sauce in microwavable dish or stove-top until hot. Drizzle over fish. Enjoy!

BEEF LASAGNA: with garlic baguette and arugula parmesan salad.

- Pre-heat oven to 375f. Then place lasagna in oven for 40 minutes. Then remove lasagna from oven and let stand for 10 minutes.
- While lasagna resting put garlic loaf in oven. Cook for 10 mins or until golden brown.
- Add dressing to salad, toss. Enjoy your meal!

CHICKEN POT PIE: with homemade biscuits, roasted sweet potato and gravy.

- Pre-heat oven to 375f. Then put chicken pot pie in oven. Cook for 25 minutes.
- At 25 minutes, put sweet potatoes in oven too. Cook everything 20 minutes more.
- Heat chicken gravy in the microwave or on stop top until hot. Enjoy!

GUINNESS GLAZED SMOKED BRISKET: deeply caramelized onion mashed potato, roasted parsnips, and green beans.

- Pre-heat oven to 375f. Cover brisket with tin foil. Place brisket, parsnip & green beans in the oven. Cook for 20-25 minutes. Uncover the brisket for last 5 minutes of cooking.
- Heat mashed potato in the microwave (in 1 minute intervals rotating the bag) or use a vegetable steamer until mash is piping hot.
- Pour glaze over brisket and serve.

MOLASSES GLAZED HAM: mustard potato salad, boiled beets, cabbage & peas, with roasted apple sauce.

- Heat oven to 375f. Cover beets & ham with tinfoil. Put ham, beets, cabbage and peas into oven for 25-30 minutes.
- Mix up potato salad.
- Remove tinfoil from ham and bake for another 5 mins. Then serve with apple sauce!

ROAST CHICKEN: Roast chicken, roasted potato, roasted cabbage, honey buttered carrots and chicken jus.

- Pre-heat oven to 425f. Put chicken, potato and carrots in oven. Cook for 15 minutes.
- Now add cabbage to the oven & cook everything for another 10 minutes.
- Heat chicken jus in microwave or stove-top making sure to boil it again and whisk to smooth out.
- Remove everything from the oven, slice chicken and serve.