



## REHEATING INSTRUCTIONS

### SOUPS

*Reheat in a pan on stovetop over medium heat, stirring occasionally until bubbling (must reach 165°F)*

### LOBSTER ROLLS

*Use provided butter and spread on the outside cut sides of the roll. Lightly toast both sides in a skillet on medium heat, until golden brown on both sides (just like making a grilled cheese sandwich)*

### LOBSTER

*For the ACK, warm the lemon butter over medium-low heat for 1-2 minutes and feel free to gently warm the lobster with the butter before spooning it into the toasted lobster roll. Don't boil the butter or the lobster or it will get tough.*

### FIRECRACKER STUFFIES

*Bake at 350°F on a baking tray, or in the provided tin pan, for 10-12 minutes.*

### COOKIES

*Place on a cookie or baking sheet, and bake in a preheated 350°F oven, for 11-14 minutes, until edges are golden brown (less if you like them chewy). Remove from the oven, and allow to cool at least 10 minutes before enjoying! (Center will be a still be a bit soft, but will firm up after cooling down.)*