



Cooking and Heating Instructions

General Cooking and heating instructions

Use clean work surfaces and utensils.

Do not leave an open flame or pot unattended

It's a good idea to heat any meat product to 165 °F degrees internal temperature, even if the product has been pre-cooked.

Let products cool before serving.

Ravioli

Add Homestead ravioli to salted boiling water (no need to defrost ravioli if frozen). Occasionally, gently stir and bring water back to boil. After ravioli have floated to the top cook for 6 to 8 minutes. Strain and rinse with water. Ravioli are ready to serve. Toss with olive oil. Compliment with your favorite Homestead sauce and top with grated cheese.

Tortellini

Add frozen tortellini to boiling water enough to cover tortellini. Stir occasionally and bring back to a boil. Cook for 4 to 6 minutes (they should float to top). Strain and cool water. Toss with olive oil and keep covered until ready to serve with favorite Homestead Pasta sauce.

Lasagna

Preheat oven to 350 °F. Place covered frozen lasagna tray in oven for 120 minutes, then uncover and cook an additional 20 minutes. Thawed: place covered lasagna tray in oven for 60 minutes, then uncover and cook an additional 20 minutes. Cooking time may vary in your oven.

Cannelloni

Preheat oven to 350 °F. Prepare your baking pan. Bake @ 350 °F for 35 to 45 minutes. Then add your favorite Homestead Pasta sauce

Manicotti

Place your favorite Homestead pasta sauce in baking pan, add frozen manicotti, keeping them slightly apart. Cover with aluminum foil. Place in preheated oven (350 degrees) for approximately 45 minutes. For faster cooking thaw first and proceed as above, reduce cooking time to 20 – 35 minutes.

Gnocchi

Add Gnocchi in boiling water and boil until tender. Drain and let rest in drainer over steaming water. Add your favorite Homestead sauce, olive oil or even butter. Heat the sauce/pour over the Gnocchi.

Sunday Gravy Seasoning Mix

Add one packet of Sunday Gravy Seasoning Mix, 2.5 cups water, 6oz. tomato paste, 8oz. fully cooked ground beef, and 2 TSP olive oil in a medium sauce pan. Bring to boil and stir occasionally. Turn down heat to simmer and cover for 20 minutes. Serve warm.

HEATING OUR TAMALES

Garibaldi Tamale

HEAT and Serve. For best results Steam, microwave, or boil until internal temperature reaches 165 °F.

Heat tamale with wrappers and clips on. They are both microwave safe.

If heating in a microwave, cut a 1-inch slit in tamale wrapper to let heat out.

After heating, the tamale will be hot! Please handle with care.

Let cool before cutting the ends off and removing wrapper.

Golden West Tamale

HEAT and Serve. For best results Steam, microwave, or boil until internal temperature reaches 165 °F.

Heat tamale with wrappers and clips on. They are both microwave safe.

If heating in a microwave, cut a 1-inch slit in tamale wrapper to let heat out.

After heating, the tamale will be hot! Please handle with care.

Let cool before cutting the ends off and removing wrapper.

Golden West 8 oz. Tamale

For best results leave tamale in wrapper and steam until internal temperature is 165 °F (30 minutes approx.). Remove all wrappers and serve. Or microwave for 15 minutes.

Golden West Cocktail Tamale

Heat and serve: for best results steam until internal temperature is 165 °F let cool. Cut off one end and serve.

Golden West Enchiladas

Preheat oven to 350 °F. Heat enchiladas thoroughly to insure internal temperature is 160 degrees. Or microwave for 2.5 minutes.