

FREEZER LABELS *Print these simple cooking instructions on single-page labels designed for your printer.*

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CHERRY SKILLET CHICKEN

Completely thaw entrée in the refrigerator. Heat 2 teaspoons vegetable oil in a large skillet over medium heat. Add the chicken and cook until it begins to brown, about 3 minutes on each side. Reduce heat to medium-low and pour cherries and juice over chicken. Cover and simmer 12 to 15 minutes, or until an instant-read thermometer inserted into the thickest part of the chicken reads 170°F.

CHICKEN CURRY

Completely thaw entrée in the refrigerator. In a large skillet over medium heat, bring the chicken and curry sauce to a simmer and cook until heated through. Do not boil.

CHICKEN-BROCCOLI BAKE

Completely thaw entrée in the refrigerator. Place chicken and broccoli mixture in an ungreased baking dish and sprinkle with cheese and breadcrumbs. Bake, uncovered, at 350°F for 35 to 40 minutes, or until the sauce is bubbling and the cheese is melted.

CHICKEN PARMIGIANA

Completely thaw entrée in the refrigerator. Place chicken in a greased baking dish. Bake, uncovered, at 375°F for 20 minutes. Pour red sauce evenly over each piece of chicken and continue baking for 10 minutes longer, or until an instant-read thermometer inserted into the thickest part of the chicken reads 170°F. Place a slice of cheese on top of each piece of chicken and bake until melted.

CHICKEN CORDON BLEU

Remove desired number of chicken rolls from freezer. Discard plastic wrap while chicken is still frozen and place rolls in a greased baking dish. Place in the refrigerator to thaw completely. Brush each chicken roll with 2 teaspoons melted butter and bake at 350°F for 45 minutes, or until an instant read thermometer inserted into the thickest part of the chicken reads 170°F.

DAVE'S SWAMP BLUES BARBECUED CHICKEN

Completely thaw entrée in the refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Cook chicken, turning every 5 minutes and basting frequently, for 30 minutes, or until an instant-read thermometer inserted into the thickest part of the chicken reads 170°F. Do not baste chicken during last 5 minutes of grilling.

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MARIACHI CHICKEN ROLLS

Completely thaw entrée in the refrigerator. Remove foil and plastic wrap from dish and replace foil. Bake, covered, at 350°F for 1 hour, or until an instant-read thermometer inserted into the center of a roll reads 170°F.

PECAN-CRUSTED CHICKEN STRIPS

Completely thaw entrée in the refrigerator. Place pecans/breadcrumbs on a plate. Shake excess sauce off each piece of chicken, roll in crumbs, and place on a greased baking sheet. Bake at 350°F for 30 minutes, or until chicken pulls apart easily and is no longer pink in the thickest part, and crust is golden.

MANGO-CRANBERRY CHICKEN

Completely thaw entrée in the refrigerator. Simmer chicken and sauce in a large skillet over medium-high heat until meat is thoroughly cooked, 15 to 20 minutes. Serve hot over rice or noodles.

PORT BARBECUED CHICKEN

Completely thaw entrée in the refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Cook chicken, turning every 5 minutes and basting frequently, for 30 minutes, or until an instant-read thermometer inserted into the thickest part of the chicken reads 170°F. Do not baste chicken during last 5 minutes of grilling. Boil remaining sauce for at least 5 minutes if you wish to serve it with the chicken.

MOLASSES-RUM CHICKEN

Completely thaw entrée in the refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Cook chicken, turning occasionally, for 30 minutes, or until an instant-read thermometer inserted into the thickest part of the chicken reads 170°F. Discard remaining marinade.

CHICKEN ROLLS WITH CRISPY ALMOND/RYE BREADING

Remove rolls from freezer and place in a greased 9-inch square baking dish. Cover and place in the refrigerator to thaw completely. Bake, uncovered, at 350°F for 45 to 60 minutes, or until an instant-read thermometer inserted into the thickest part of a roll reads 170°F.

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SWEET ASIAN CHICKEN

Completely thaw entrée in the refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Cook chicken, turning every 5 minutes and basting frequently, for 30 minutes, or until an instant-read thermometer inserted into the thickest part of the chicken reads 170°F. Do not baste chicken during last 5 minutes of grilling. Discard remaining marinade. *See main recipe for indoor cooking instructions.*

TEQUILA-LIME CHICKEN

Completely thaw entrée in the refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Cook chicken, turning every 5 minutes and basting frequently, for 30 minutes, or until an instant-read thermometer inserted into the thickest part of the chicken reads 170°F. Do not baste chicken during last 5 minutes of grilling. Discard remaining marinade. *See main recipe for indoor cooking instructions.*

SWIMMING RAMA

Completely thaw entrée in the refrigerator. In a large skillet over medium heat, bring the chicken and sauce to a simmer and cook until heated through. Do not boil. To serve, place a handful of fresh spinach leaves on each plate. Top with a generous serving of chicken and sauce. Pass hot steamed rice.

CASHEW CHICKEN STIR-FRY

Needed on hand to complete this entrée: ½ pound assorted fresh stir-fry vegetables; 2 teaspoons sesame oil. Completely thaw entrée in the refrigerator. Heat oil in a large skillet over medium-high heat and stir-fry chicken and sauce until meat is almost cooked through, 20 minutes. Add vegetables; stir-fry until tender crisp. Sprinkle with cashews and serve.

TEX-MEX CHICKEN FINGERS

Completely thaw entrée in the refrigerator. Bake chicken fingers on a greased baking sheet at 350°F for 30 minutes, or until chicken pulls apart easily and is no longer pink in the center of the thickest part..

PEANUT SATAY

Needed on hand to complete this entrée: 8 (9-inch) skewers. Completely thaw entrée in the refrigerator. If using wooden skewers, soak them in water. Thread chicken pieces onto skewers. Prepare a medium-low fire in a gas or charcoal grill. Grill until chicken pulls apart easily and is no longer pink in the center of the thickest part. Discard remaining marinade. *See main recipe for indoor cooking instructions.*

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HONEY-GLAZED CHICKEN THIGHS

Thaw entrée in the refrigerator just long enough to remove from the freezer bag. Place frozen chicken in an ungreased baking dish. Bake at 350°F for 45 minutes. Remove dish from oven, separate chicken pieces, and place them meaty side down. Bake for 1½ hours longer, or until an instant read thermometer inserted into the thickest part of the chicken reads 180°F and the sauce has browned and is thick and sticky.

BERRY-ROASTED CHICKEN

Completely thaw one bag of chicken in the refrigerator. Place chicken, breast side up, in a greased baking dish and pour marinade into cavity. Roast at 325°F for about 1½ hours, or until an instant-read thermometer inserted into the thigh reads 180°F. Garnish with raspberries, if desired.

ROYAL THAI THIGHS

Completely thaw entrée in the refrigerator. Bake, uncovered, at 375°F for 45 minutes, or until an instant-read thermometer inserted into the thickest part of the chicken reads 180°F.

SWEET CHICKEN TOSTADA FILLING

Completely thaw one bag of filling in the refrigerator. Bring the filling to a simmer in a large skillet over medium-low heat. Do not boil. Use as a filling for tacos, tostadas, or burritos.

TERIYAKI CHICKEN

Completely thaw entrée in the refrigerator. Place chicken in an ungreased baking dish. Bake, uncovered, at 350°F for 1 hour, or until an instant-read thermometer inserted into the thickest part of the chicken reads 180°F. Turn pieces once or twice during baking. The longer the cooking time, the thicker and stickier the sauce will be.

CHICKEN À LA KING

Completely thaw entrée in the refrigerator. Simmer the chicken and sauce in a large skillet over medium heat until warmed through. Do not boil.

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MEDITERRANEAN ROAST CHICKEN

Completely thaw one bag of chicken in the refrigerator. Place chicken, breast side up, in a greased baking dish. Surround chicken with olives, capers, and marinade. Add just enough water to cover the bottom of the baking dish. Roast at 325°F for about 1½ hours, or until an instant-read thermometer inserted into the thigh reads 180°F.

URBAN GARLIC CHICKEN

Completely thaw entrée in the refrigerator. Place chicken, breast side up, in a greased baking dish. Put carrot, celery, and onion in cavity. Roast at 325°F for about 1½ hours, or until an instant-read thermometer inserted into the thigh reads 180°F.

MINI CHICKEN POTPIE

Needed on hand to complete this entrée: 12 slices of sandwich bread, cut into 3½-inch circles. Completely thaw one bag of filling in the refrigerator. Gently press bread rounds into a greased 12-cup regular muffin tin so that the bottom and sides are covered. The bread may not go all the way to the top of each form. Toast

bread in the oven 8 to 10 minutes, or to desired firmness and color. While bread is toasting, bring the chicken to a simmer in a medium saucepan. Do not boil. Remove toasted bread cups from muffin tin. Fill each bread cup with chicken filling and serve.

PARTY ENCHILADAS

Completely thaw one dish in the refrigerator. Remove plastic wrap and foil and replace foil. Bake, covered, at 350°F for 25 minutes. Remove foil and bake 5 to 10 minutes longer, or until sauce is bubbling.

BEEF AND BEAN BURRITOS

Thaw the burritos in the refrigerator or reheat them straight from the freezer.
Microwave: Remove foil, defrost, and reheat.
Oven: Bake in foil at 375°F for 30 minutes if frozen, 300°F for 30 minutes if thawed.

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CHEESY CHILADA BAKE

Completely thaw one dish in the refrigerator. Remove plastic wrap and foil from baking dish and replace foil. Bake at 350°F for 40 minutes, or until center is hot and edges are bubbly.

HABANERO AND CHILI HAMBURGERS

Remove patties from the freezer. Place on a plate and completely thaw in the refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Cook burgers 5 to 6 minutes per side, or until an instant-read thermometer inserted into the thickest part of the patty reads 160°F. *See main recipe for indoor cooking instructions.*

CLASSIC LASAGNA: LARGE PAN

Thaw entrée in the refrigerator or bake it straight from the freezer. Remove plastic wrap and foil from baking dish and replace foil. Place dish on a rimmed baking sheet and bake at 375°F for 1 hour if thawed, 1½ hours if frozen. Remove foil and continue baking until lasagna is bubbling and cheese is browned.

SPANISH RICE

Completely thaw entrée in the refrigerator. Put meat and rice mixture in an ungreased baking dish and sprinkle with the cheese. Bake, covered, at 350°F for 30 to 40 minutes, or until sauce is bubbling and cheese is melted.

CLASSIC LASAGNA: SMALL PAN

Thaw entrée in the refrigerator or bake it straight from the freezer. Remove plastic wrap and foil from baking dish and replace foil. Bake at 375°F for 45 minutes if thawed, 1 hour if frozen. Remove foil and continue baking until lasagna is bubbling and cheese is browned.

MEXI-STUFFED PEPPERS

Completely thaw entrée in the refrigerator. Prepare peppers for stuffing: wash, cut off tops, and seed peppers. Fill each with meat mixture. Sprinkle tops with cheese. Place on a greased rimmed baking sheet. Bake at 350°F for 35 minutes, or until filling is hot.

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MOZZARELLA MEATBALLS

Completely thaw entrée in the refrigerator. Pour meatballs and sauce into an ungreased baking dish. Bake, uncovered, at 350°F for 30 minutes, or until meatballs are heated through. Serve over rice.

CLASSIC CHILI

Completely thaw entrée in the refrigerator. Cook, stirring occasionally, in a medium saucepan over low heat for 1 hour, or until liquid cooks off and chili is thick.

SALISBURY MEATBALLS

Completely thaw entrée in the refrigerator. Prepare on the stove or in the oven.

STOVE TOP: Bring meatballs and sauce to a simmer in a large skillet over medium heat until meatballs are heated through. Do not boil.

OVEN: Pour meatballs and sauce into an ungreased baking dish. Bake, uncovered, at 350°F for 30 minutes, or until meatballs are heated through. Serve over rice, mashed potatoes, or noodles.

4 Bs FLANK STEAK

Completely thaw entrée in the refrigerator. Prepare a medium fire in a gas or charcoal grill. Cook steak 15 to 20 minutes for medium-rare to medium. Turn occasionally and baste as desired. Do not baste during final 5 minutes of cooking. Discard remaining marinade.

SWEET-AND-SOUR MEATBALLS

Completely thaw entrée in refrigerator. Prepare in the oven or a slow cooker.

OVEN: Put meatballs and sauce in an ungreased baking dish and bake, uncovered, at 350°F for 30 minutes, or until meatballs are heated through.

SLOW COOKER: Put meatballs and sauce in a slow cooker. Cook on low for 2 to 5 hours, or until meatballs are heated through.

BLACKJACK STEAK

Completely thaw entrée in the refrigerator. Prepare a medium fire in a gas or charcoal grill. Cook steak 15 to 20 minutes for medium-rare to medium. Turn occasionally and baste as desired. Do not baste during final 5 minutes of cooking. Discard remaining marinade.

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ROSE CITY TERIYAKI

Completely thaw entrée in the refrigerator. Prepare a medium fire in a gas or charcoal grill. Cook steak 15 to 20 minutes for medium-rare to medium. Turn occasionally and baste as desired. Do not baste during final 5 minutes of cooking. Discard remaining marinade.

SESAME-SOY SIRLOIN

Completely thaw entrée in the refrigerator. Prepare a medium fire in a gas or charcoal grill. Cook steak 14 to 18 minutes for medium-rare to medium. Turn occasionally and baste as desired. Do not baste during final 5 minutes of cooking. Discard remaining marinade.

BEEF FAJITAS

Needed on hand to complete this entrée: 2 teaspoons vegetable oil. Completely thaw entrée in the refrigerator. Heat oil in a large skillet over medium-high heat. Add onions and peppers; stir-fry until soft, about 3 minutes. Remove vegetables from skillet; add beef. Stir-fry until well browned, about 10 minutes. Remove pan from heat and return vegetables, stirring to combine. Serve with your favorite toppings.

BEEF BARLEY SOUP

Put frozen soup into slow cooker. (Soup doesn't need to be thawed.) Add 4 cups of water and the bag of barley. Cook on low for 8 to 10 hours or on high for 4 to 5 hours, or until the meat and vegetables are tender.

SHANGHAI STIR-FRY

Needed on hand to complete this entrée: 2 teaspoons vegetable oil; 1 (11-ounce) can mandarin orange slices, drained; 2 teaspoons sesame seeds. Completely thaw entrée in the refrigerator. Pour off the marinade and reserve. Heat oil in a large skillet over medium-high

heat. Add beef and stir-fry until well browned, about 10 minutes. Remove beef from pan and keep warm. Add marinade to skillet, reduce heat, and simmer for 3 minutes. Return beef to pan. Add mandarin oranges and stir to coat. Serve over rice. Sprinkle with sesame seeds.

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STEAK SKEWERS WITH BLUE CHEESE DIPPING SAUCE

Needed on hand to complete this entrée: 8 (9-inch) skewers. Completely thaw entrée in the refrigerator. If using wooden skewers, soak them in water while beef is thawing. Thread steak pieces onto skewers. Prepare a medium fire in a gas or charcoal grill. Grill, turning occasionally, about 10 minutes or until beef is done to your liking. Discard remaining marinade. Meanwhile, heat the

blue cheese mixture in a medium saucepan over medium heat. Simmer gently, stirring frequently, until the cream reduces and thickens into a velvety sauce, about 40 minutes. Serve as a dipping sauce with the steak skewers. See main recipe for indoor cooking instructions.

CHEESE STEAKS

Needed on hand to complete this entrée: 2 teaspoons vegetable oil; foil. Thaw entrée in the refrigerator or cook it straight from the freezer. Put beef and broth into slow cooker. Cook on low for 5 to 6 hours, or until the beef is tender and pulls apart easily with a fork. Remove beef from broth and set aside until cool enough to shred. Reserve broth. Meanwhile, heat oil in a large skillet over medium-high heat. Add peppers

and onions and stir-fry until soft, about 3 minutes. Remove pan from heat. Slice and open rolls. Divide beef and vegetables evenly among the rolls. Place a slice of cheese inside each sandwich; close and wrap in foil. Heat in the oven at 350°F for 10 minutes. Unwrap carefully. Serve with broth for dipping.

GINGER BEEF

Thaw entrée in the refrigerator or cook it straight from the freezer. Put beef and broth into slow cooker. Cook on low for 5 to 6 hours, or until beef is fork tender.

4 Bs GRILLED CHOPS

Completely thaw entrée in the refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Cook chops until an instant-read thermometer inserted into the thickest part of a chop reads 160°F. Discard remaining marinade.

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AN'S PORK CHOPS

Completely thaw entrée in the refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Cook chops until an instant-read thermometer inserted into the thickest part of a chop reads 160°F. Discard remaining marinade.

CAJUN BRAISED SKILLET CHOPS

Completely thaw entrée in the refrigerator. Heat 1½ tablespoons oil in a deep skillet over medium heat. Fry chops 3 minutes on each side; remove from pan. Pour broth and vegetables into pan. Gently scrape browned bits from the bottom; reduce heat to medium-low. Return chops to pan. Simmer, covered, 15 to 20 minutes, or until an instant-read thermometer inserted into the thickest part of a chop reads 160°F.

PEPPER JELLY PORK CHOPS

Completely thaw entrée in the refrigerator. Prepare a medium fire in a gas or charcoal grill. Cook chops, turning occasionally, until an instant-read thermometer inserted into the thickest part of a chop reads 160°F. Discard remaining marinade. *See main recipe for indoor cooking instructions.*

MARGARITA PORK CHOPS

Completely thaw entrée in the refrigerator. Prepare a medium fire in a gas or charcoal grill. Cook chops, turning occasionally, until an instant-read thermometer inserted into the thickest part of a chop reads 160°F. Discard remaining marinade. *See main recipe for indoor cooking instructions.*

BASIL-BALSAMIC CHOPS

Completely thaw entrée in the refrigerator. Prepare a medium fire in a gas or charcoal grill. Cook chops, turning occasionally, until an instant-read thermometer inserted into the thickest part of a chop reads 160°F. Discard remaining marinade. *See main recipe for indoor cooking instructions.*

MUSTARD-OREGANO CHOPS

Completely thaw entrée in the refrigerator. Prepare a medium fire in a gas or charcoal grill. Cook chops, turning occasionally, until an instant-read thermometer inserted into the thickest part of a chop reads 160°F. Discard remaining marinade. *See main recipe for indoor cooking instructions.*

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TURKISH PORK LOIN CHOPS WITH BACON

Place chops in an ungreased baking dish. Cover and completely thaw in the refrigerator. Bake chops, uncovered, at 350°F for 45 to 60 minutes, or until an instant-read thermometer inserted into the thickest part of a chop reads 160°F. **Note:** Two to four chops will fit nicely in a 9- by 9-inch baking dish. If cooking five or more chops, use a 13- by 9-inch baking dish.

FIREHOUSE PORK SKEWERS

Needed on hand to complete this entrée: 1 medium onion, cut into 8 wedges; 10–12 (9-inch) skewers. Completely thaw entrée in the refrigerator. If using wooden skewers, soak them in water while meat is thawing. Thread pork pieces and onion onto skewers. Prepare a medium fire in a gas or charcoal grill. Cook 12 to 15 minutes, turning occasionally. Discard remaining marinade.

CAM'S RIBS

Completely thaw entrée in the refrigerator. Place the ribs in a large stockpot and cover with water. Set bag of sauce aside. Simmer ribs about 1 hour, or until tender. Drain ribs and place in an ungreased baking dish. Pour sauce over ribs. Bake, uncovered, basting ribs with sauce every 10 minutes, at 350°F for 1 hour.

CARIBBEAN PORK TENDERLOIN

Completely thaw entrée in the refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Cook tenderloin until an instant-read thermometer inserted into the thickest part of the pork reads 160°F. Discard remaining marinade.

STICKY RIBS

Completely thaw entrée in the refrigerator. Place the ribs in a large stockpot and cover with water. Set bag of sauce aside. Simmer ribs about 1 hour, or until tender. Drain ribs and place in an ungreased baking dish. Pour sauce over ribs. Bake, uncovered, at 350°F for about 1 hour or until sauce is thick and sticky.

APPLE AND CRANBERRY PORK LOIN

Completely thaw entrée in the refrigerator. Place roast in the center of an ungreased baking dish, distributing apples and onions around roast. Bake, uncovered, at 350°F for 1 hour, or until an instant-read thermometer inserted into the thickest part of the roast reads 160°F.



PORK LOIN WITH APRICOT/SAUSAGE STUFFING

Needed on hand to complete this entrée: ½ cup sour cream. Completely thaw entrée in the refrigerator. Stuff roast pocket with the apricot and sausage mixture. Place roast in an ungreased baking dish. Spread sauce over the roast, covering completely. Bake, uncovered, at 350°F for 45 to 60 minutes, or until an

instant-read thermometer inserted into the stuffing and the thickest part of the roast reads 160°F. When roast is done, transfer drippings to a small saucepan and simmer until liquid reduces by about half. Stir in ¼ cup sour cream and spoon over pork slices.

AUSTRIAN PORK GOULASH

Completely thaw entrée in the refrigerator. Put pork and onion mixture in a large stockpot and add 1½ cups water. Cook goulash over medium heat until pork is completely cooked through and sauce has thickened, 30 to 40 minutes. Add more water during cooking if goulash becomes dry. Serve over hot rice.

PORK LOIN RAGOUT

Completely thaw entrée in the refrigerator. Put onion and pepper mixture into slow cooker. Put roast and sauce on top. Cook on low for 8 to 10 hours. Remove bay leaves. Shred cooked pork with a fork, mix with the sauce, and serve over pasta.

PORK RAGOUT LASAGNA

Completely thaw entrée in the refrigerator. Remove plastic wrap and foil from baking dish and replace foil. Bake at 375°F for 50 minutes. Remove foil and continue baking 20 to 30 minutes longer, or until center is hot and the cheeses are browned. Remove from oven and

let stand for 10 minutes before serving.
Note: This lasagna can be cooked without freezing; however, allow it to sit in the refrigerator for a day or more so that the noodles absorb liquid and soften before baking.

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HONEY AND SPICE PORK KABOBS

Needed on hand to complete this entrée: 10–12 (9-inch) skewers. Completely thaw entrée in the refrigerator. If using wooden skewers, soak them in water while meat is thawing. Thread pork pieces onto skewers. Prepare a medium-low fire in a gas or charcoal grill. Cook 15 to 18 minutes, turning occasionally and basting as desired, until thoroughly cooked. Do not baste during final 5 minutes of cooking. Discard remaining marinade.

GARLIC-STUDED PORK LOIN

Completely thaw entrée in the refrigerator. Put roast and marinade in the slow cooker and cook on low for 8 to 10 hours.

RAGING GARLIC PORK STIR-FRY

Needed on hand to complete this entrée: 2 teaspoons vegetable oil, $\frac{1}{2}$ cup cornstarch. Completely thaw entrée in the refrigerator. Pour off and discard any excess liquid from the bag of pork. Add cornstarch; seal bag and shake to coat. Heat oil in a large skillet over medium-high heat. Add pork and stir-fry until thoroughly cooked, about 10 minutes. Add vegetables and sauce. Stir-fry just until vegetables are tender crisp.

ASIAN MARKET MARINADE FOR PORTOBELLO MUSHROOMS

Needed on hand to complete this entrée: 2 portobello mushroom caps. Completely thaw marinade in the refrigerator. Marinate mushroom caps for 1 hour. Prepare a medium-low fire in a gas or charcoal grill. Cook mushrooms 6 to 8 minutes per side, or until tender. Slice and serve over rice or noodles. Garnish with scallions, peanuts, or cilantro, if desired.

STICKY DRUNK PIG ON A STICK

Needed on hand to complete this entrée: 10–12 (9-inch) skewers. Completely thaw entrée in the refrigerator. If using wooden skewers, soak them in water while meat is thawing. Thread pork pieces onto skewers. Prepare a medium-low fire in a gas or charcoal grill. Cook 15 to 18 minutes, turning occasionally and basting as desired. Do not baste during final 5 minutes of cooking. Discard remaining marinade.

CAESAR PORTOBELLO MUSHROOMS

Needed on hand to complete this entrée: 2 portobello mushroom caps. Completely thaw marinade in the refrigerator. Marinate mushroom caps for 1 hour. Prepare a medium fire in a gas or charcoal grill. Cook mushrooms, turning occasionally, 10 to 12 minutes or until tender. Top each mushroom cap with 2 tablespoons Parmesan and grill until melted. *See main recipe for indoor cooking instructions.*

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MAPLE PORTOBELLO MUSHROOMS

Needed on hand to complete this entrée: 2 portobello mushroom caps. Completely thaw marinade in the refrigerator. Marinate mushrooms for 1 hour. Prepare a medium fire in a gas or charcoal grill. Cook mushrooms, turning occasionally, 10 to 12 minutes or until tender. *See main recipe for indoor cooking instructions.*

FETA AND SPINACH LASAGNA ROLLS

Place lasagna rolls in a greased baking dish. Cover with foil; completely thaw in the refrigerator. Pour 2 cups marinara over rolls and top with 1 cup shredded mozzarella; replace foil. Bake at 350°F for 35 to 40 minutes, or until center is hot and cheese is melted.

ASPARAGUS AND POTATO OVEN FRITTATA

Completely thaw entrée in the refrigerator. Pour frittata into a lightly greased 8- × 8-inch baking dish. Bake at 425°F for 30 minutes, or until egg is cooked through and top is golden brown.

SPANAKOPITA

Thaw pastries in the refrigerator or bake straight from the freezer. Remove as many pastries as desired from the freezer. Remove plastic wrap. Place pastries on a greased baking sheet. Brush each pastry with 2 teaspoons melted butter. Bake at 400°F 17 to 19 minutes if frozen, 14 to 16 minutes if thawed.

RICE PILAF

Place frozen pilaf in a large saucepan and add 3 cups of water. Bring to a boil; reduce heat and cook, covered, for 20 minutes, or until water is completely absorbed.

THAI RED CURRY WITH VEGETABLES

Completely thaw one bag in the refrigerator. Pour sauce and vegetables into a medium saucepan; warm over medium heat. Serve as a side dish or as an entrée over steamed rice.

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WILD RICE AND NUT BAKE

Completely thaw entrée in the refrigerator. Put the rice and nut mixture in a greased baking dish. Bake, uncovered, at 350°F for 1 to 1½ hours, or until set and a knife inserted into the center comes out clean.

VEGETABLE LASAGNA: LARGE PAN

Thaw entrée in the refrigerator or bake it straight from the freezer. Remove plastic wrap and foil from baking dish and replace foil. Place dish on a rimmed baking sheet and bake at 375°F for 1 hour if thawed, 1½ hours if frozen. Remove foil and continue baking until lasagna is bubbling and cheese is browned.

SHRIMP CURRY

Completely thaw entrée in the refrigerator. In a large skillet over medium heat, bring the shrimp and curry sauce to a simmer. Do not boil. Serve over rice.

VEGETABLE LASAGNA: SMALL PAN

Thaw entrée in the refrigerator or bake it straight from the freezer. Remove plastic wrap and foil from baking dish and replace foil. Bake at 375°F for 45 minutes if thawed, 1 hour if frozen. Remove foil and continue baking until lasagna is bubbling and cheese is browned.

MANICOTTI

Thaw entrée in the refrigerator or bake it straight from the freezer. Remove plastic wrap and foil from baking dish and replace foil. Bake at 350°F for 45 minutes if thawed, 1 hour if frozen. Remove foil and continue baking until the noodles are tender.

APPLES AND CHEDDAR

Completely thaw one side dish in the refrigerator. Put apple mixture in an ungreased baking dish and cover tightly with foil. Bake at 350°F for 45 minutes. Remove foil and continue baking until apples are soft and sauce is thick. Meanwhile, cook and stir pecan mixture over medium heat in a small skillet with 1 tablespoon water. After 5 minutes, or so, the sauce will caramelize. Remove from heat. Cool and crumble over baked apples.

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**BAKED POTATO CHOWDER
CREAM OF ASPARAGUS SOUP
CREAM OF MUSHROOM SOUP
TOMATO-BASIL SOUP**

Completely thaw one bag in the refrigerator. Reheat soup in a large saucepan over medium-low heat. Do not boil.

SEAFOOD CREOLE

Completely thaw entrée in the refrigerator. Bring vegetable juice mixture to a boil in a large stockpot. Reduce heat and simmer for 20 minutes. Add seafood and continue simmering until seafood is thoroughly cooked, 5–7 minutes. Serve over rice.

GARLIC MASHED POTATOES

Thaw one side dish in the refrigerator or bake straight from the freezer. Remove plastic wrap and foil from baking dish and replace foil. Bake at 350°F for 1 hour if frozen, 30 minutes if thawed, or until potatoes are hot all the way through.

FRENCH ONION SOUP

Completely thaw entrée in the refrigerator. Place four ovenproof bowls on a rimmed baking sheet and divide onion mixture among them. Add 1 cup boiling water to each bowl. Top each soup with a slice of French bread. Divide the cheese evenly over the bread slices. Broil just until cheese melts and browns. Take care when serving the soup: the bowls will be very hot.

BLACK BEAN AND VEGETABLE CHILI

Completely thaw entrée in the refrigerator. Cook chili in a large saucepan over medium-low heat for 1 hour, or until liquid cooks off and chili is thick.

CHIPOTLE ROASTED-TOMATO SAUCE

Completely thaw one bag in the refrigerator. Use in a recipe calling for tomato sauce for a chipotle-enlivened dish, or simmer in a medium saucepan over medium-low heat for 5 to 10 minutes and pour over your favorite pasta.

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BASIC RED SAUCE

Completely thaw one package in the refrigerator. Use as an ingredient in a recipe or simmer over low-medium heat for 20 minutes to serve over pasta.

WALNUT-PESTO BUTTER

Needed on hand to complete this entrée: 2 pounds salmon. Completely thaw one butter log in the refrigerator. Prepare a medium fire in a gas or charcoal grill. Cook salmon, turning occasionally, 10 to 15 minutes, or until fish flakes easily with a fork. Top with butter.

BROWN SUGAR AND BOURBON MARINADE FOR SALMON

Needed on hand to complete this entrée: 2 pounds salmon. Completely thaw marinade in the refrigerator. Place salmon in an ungreased 13- by 9-inch baking dish. Pour marinade over salmon and marinate 6 to 8 hours in the refrigerator. Prepare a medium fire in a gas or charcoal grill. Cook salmon, turning occasionally, 10 to 15 minutes or until fish flakes easily with a fork.

GORGONZOLA LEMON-PEPPER BUTTER

Completely thaw one butter log in the refrigerator. Toss with warm vegetables or pasta. Store in an airtight container in the refrigerator for up to 2 weeks or in the freezer for up to 1 month.

GORGONZOLA-PECAN BUTTER

Completely thaw one butter log in the refrigerator. Toss with warm vegetables or serve with rolls. Store in an airtight container in the refrigerator for up to 2 weeks or in the freezer for up to 1 month.

CHILI-LIME BUTTER FOR HALIBUT

Needed on hand to complete this entrée: 2 pounds halibut. Completely thaw one container of butter in the refrigerator. Grease a baking dish with some of the Chili-Lime Butter. Place halibut in the baking dish. Cover with the remaining butter compound and bake uncovered at 400°F for 20 minutes, or until fish is opaque and flakes easily with a fork.

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BREAKFAST BURRITOS

Thaw the burritos in the refrigerator or reheat them straight from the freezer.

Microwave: Remove foil, defrost, and reheat.

Oven: Bake in foil at 375°F for 30 minutes if frozen, 300°F for 30 minutes if thawed.

GRANOLA

Place frozen granola on an ungreased baking sheet. Bake, stirring every 10 minutes, at 275°F for 30 minutes, or until golden brown. Cool and store in an airtight container.

CHEESE BISCUIT MIX

Completely thaw one batch in the refrigerator. Put the mixture in a medium bowl. Add $\frac{3}{4}$ cup milk and stir to form a dough. Turn dough out onto a lightly floured work surface and knead until dough holds together. Pat into a circle 2 inches thick. Cut into 8 wedges. Place wedges on an ungreased rimmed baking sheet. Bake at 425°F for 15 to 20 minutes, or until golden brown.

PUMPKIN MUFFINS

Thaw desired number of muffins in the refrigerator. Reheat in the microwave, in intervals of 10 to 15 seconds, until centers are warm.

CHEESE BITES

Thaw one bag in the refrigerator or bake straight from the freezer. Place cheese balls 3 inches apart on an ungreased baking sheet. Do not flatten. Bake at 425°F 15 to 17 minutes if frozen, 13 to 15 minutes if thawed.

STRAWBERRY SMOOTHIES

Thaw one bag in the refrigerator just enough to remove mix from bag. Put smoothie in a blender and add 1 cup cold water. Blend until smooth.

If starting with a thawed bag, blend with 1 cup ice in place of water.

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TROPICAL FRUIT SMOOTHIES

Thaw one bag in the refrigerator just enough to remove mix from bag. Put smoothie in a blender and add 1 cup cold water. Blend until smooth.

If starting with a thawed bag, blend with 1 cup ice in place of water.

GINGER COOKIES

Thaw one bag in the refrigerator or bake straight from the freezer. Place cookies 3 inches apart on an ungreased baking sheet. Do not use parchment paper; do not flatten. Bake at 350°F 15 to 17 minutes if frozen, 12 to 14 minutes if thawed. Cool on baking sheet for 2 minutes; transfer to a cooling rack.

FIVE-SPICE COOKIES

Place frozen cookies 3 inches apart on a parchment-lined baking sheet. Bake at 375°F for 8 to 10 minutes, or until tops crack. Cool on baking sheet for 2 minutes; transfer to a cooling rack.

LEMON-LAVENDER BUTTER COOKIES

Place frozen cookies 3 inches apart on a parchment-lined baking sheet. Bake at 375°F for 8 to 10 minutes, or until tops crack. Cool on baking sheet for 2 minutes; transfer to a cooling rack.

OATMEAL COOKIES WITH COCONUT AND MANGO

Completely thaw one bag in the refrigerator. Place cookies 3 inches apart on a parchment-lined baking sheet. Flatten slightly with a fork. Bake at 350°F for 14 to 16 minutes. Cool on baking sheet for 2 minutes; transfer to a cooling rack.

VERY VANILLA SNICKERDOODLES

Place frozen cookies 3 inches apart on a parchment-lined baking sheet. Bake at 375°F for 8 to 10 minutes, or until tops crack. Cool on baking sheet for 2 minutes; transfer to a cooling rack.