

## REHEATING INSTRUCTIONS

# COPPER CELLAR MARKETPLACE

★ ★ ★ ★ ★ EST. 2020 ★ ★ ★ ★ ★

PRE-ORDERS & CURBSIDE  
CALL 865-545-0315

\*times may vary based on oven \*

### LASAGNA

PREHEAT OVEN TO 375 DEGREES  
REMOVE PLASTIC LID AND COVER PAN  
LIGHTLY WITH ALUMINUM FOIL  
BAKE IN PREHEATED OVEN

**SMALL:** 20 MINUTES, REMOVE FOIL AND  
BAKE FOR ADDITIONAL 10-15 MINUTES  
UNTIL CHEESE BEGINS TO BUBBLE

**LARGE:** 25-30 MINUTES, REMOVE FOIL  
AND BAKE FOR ADDITIONAL 25-30  
MINUTES UNTIL CHEESE BUBBLES

### STUFFED SHELLS

PREHEAT OVEN TO 350 DEGREES  
REMOVE PLASTIC LID AND COVER PAN  
LIGHTLY WITH ALUMINUM FOIL  
BAKE IN PREHEATED OVEN

**SMALL:** 20 MINUTES

**LARGE:** 25-30 MINUTES  
REMOVE FOIL AND BAKE FOR ADDITIONAL  
5-10 MINUTES UNTIL CHEESE BEGINS TO  
BUBBLE

### STUFFED PEPPERS

PREHEAT OVEN TO 400 DEGREES.  
BAKE FOR 15-20 MINUTES UNTIL CHEESE IS  
BUBBLY AND GOLDEN BROWN

### CHICKEN/EGGPLANT PARMESAN

REHEAT OVEN TO 350 DEGREES  
REMOVE PLASTIC LID AND COVER PAN  
LIGHTLY WITH ALUMINUM FOIL  
BAKE IN PREHEATED OVEN FOR 20  
MINUTES OR UNTIL CHICKEN IS HEATED  
THROUGH (165 F)

### SMOKY MTN. BREWERY PIZZA

PREHEAT OVEN TO 475 DEGREES, PLACE  
PIZZA ON PIZZA STONE OR BAKING SHEET  
AND BAKE 6-8 MINUTES OR UNTIL CHEESE  
IS BUBBLING HOT

### MEATBALLS

INDIVIDUAL MEATBALLS CAN BE HEATED IN  
MARINARA OR MICROWAVED FOR 1-2  
MINUTES UNTIL HEATED THROUGH

### MEATBALLS IN MARINARA

PREHEAT OVEN TO 350 DEGREES  
REMOVE PLASTIC LID AND COVER PAN  
LIGHTLY WITH ALUMINUM FOIL. BAKE IN  
PREHEATED OVEN FOR 8-10 MINUTES  
UNTIL MEATBALLS ARE HEATED

### MEATLOAF

PREHEAT OVEN TO 350 DEGREES  
REMOVE PLASTIC LID AND COVER PAN  
WITH ALUMINUM FOIL AND BAKE  
**SMALL:** 8-10 MINUTES  
**LARGE:** 13-15 MINUTES

### SEAFOOD

### CRAB CAKES

**BAKED:** PREHEAT OVEN TO 400 DEGREES  
REMOVE CRAB CAKES FROM PLASTIC  
PACKAGING AND PLACE ON GREASED  
BAKING SHEETBAKE FOR 10 MINUTES  
UNTIL COOKED THROUGH (165 F) AND TOP  
IS GOLDEN BROWN

**PAN FRIED:** PREHEAT OVEN TO 400  
DEGREES.USING A SAUTEE PAN, ADD  
ENOUGH OIL TO COVER CAKES 1/3 WAY.  
HEAT OIL OVER MEDIUM HIGH HEAT. DUST  
CAKES WITH FLOUR AND SAUTEE IN HOT  
OIL FOR 1-3 MINUTES PER SIDE UNTIL THE  
CAKE REACHES DESIRED CRISPNESS.  
TRANSFER CAKES TO OVEN SAFE PAN AND  
BAKE FOR ADDITIONAL 5-6 MINUTES UNTIL  
CAKES ARE COOKED THROUGH (165 F)

### CRAB STUFFED MUSHROOMS

PREHEAT OVEN TO 400 DEGREES  
REMOVE MUSHROOMS FROM PACKAGING  
AND PLACE ON GREASED BAKING SHEET.  
BAKE IN PREHEATED OVEN FOR 8-10  
MINUTES UNTIL COOKED THROUGH (165  
F) AND TOP IS GOLDEN BROWN

### CRAB STUFFED SHRIMP, SEAFOOD PLATTER

PREHEAT OVEN TO 350 DEGREES. REMOVE  
PLASTIC COVER & BAKE FOR 15-20 MIN  
UNTIL HEATED THROUGH

### LOBSTER MACARONI

PREHEAT OVEN TO 375 DEGREES  
REMOVE PLASTIC LID AND COVER PAN  
WITH ALUMINUM FOIL  
BAKE UNTIL HEATED THROUGH (165F)  
REMOVE FOIL AND BAKE FOR ADDITIONAL  
3-5 MINUTES UNTIL CHEESE BEGINS TO  
BUBBLE

### ALL SIDE ITEMS

PREHEAT OVEN TO 350 DEGREES. REMOVE  
PLASTIC LID AND COVER W/FOIL BAKE  
FOR 15-20 MINUTES UNTIL HEATED  
THROUGH (165F)

### STEAK/PORK KABOBS

KABOBS CAN BE PAN SEARED, GRILLED OR  
MICROWAVED FOR 1-2 MINUTES UNTIL  
HEATED THROUGH

### BREAKFAST CASSEROLE

PREHEAT OVEN TO 350 DEGREES. REMOVE  
PLASTIC LID AND COVER DISH WITH  
ALUMINUM FOIL. BAKE FOR 15-20  
MINUTES OR UNTIL HEATED THROUGH

### TOMATO PIE

PREHEAT OVEN TO 300 DEGREES AND BAKE  
FOR 15-20 MIN UNTIL WARM

### CINNAMON ROLLS

PREHEAT OVEN TO 350 DEGREES. REMOVE  
PLASTIC LID AND REHEAT FOR 5 MINUTES

### PRETZELS & BEER CHEESE/MUSTARD

PREHEAT OVEN TO 350 DEGREES, SPRINKLE  
PRETZELS WITH SALT, BAKE PRETZELS 5  
MIN OR UNTIL GOLDEN BROWN. ENJOY!