EXCLUSIVE!

NOB HILL TRADING CO.

A CHEF INSPIRED GOURMET DINNER.
A COMPLETE MEAL INCLUDING
APPETIZER AND DESSERT, SERVES 4-6

All Natural Holiday Rack of Lamb DINNER

Fresh ONE-OF-A-KIND culinary adventure

CONGRATULATIONS!

You've just purchased all the ingredients necessary for a special holiday dinner:
an Herbed Panko-Crusted Rack of Lamb Dinner, exquisite side dishes, rolls and a delectable dessert.

The best part? You get to spend more time with family and friends and less time in the kitchen
– yet still receive all the compliments for serving a meal to remember.

Enjoy, and happy holidays!

INSTRUCTIONS & TIMELINE About 2 hours from start to finish

Write your cooking times on the lines below to help plan your meal.

ENTER START TIME:	*30 MINUTES AFTER START TIME:*	*1 HOUR AFTER START TIME:*	*1 HOUR & 30 MINUTES AFTER START TIME:*
_____ : _____	_____ : _____	_____ : _____	_____ : _____

Preheat oven to 450°F.

Remove lamb from refrigerator.

Prepare lamb roast according to instructions below.

Appetizer – Apricot Cranberry Brie in Puff Pastry:

Kit Includes:
- Apricot Cranberry Brie in Puff Pastry

Remove Brie from package and place on a baking sheet.

Bake for 20-25 minutes until pastry is golden brown.

Remove from oven and let stand for 7-10 minutes before serving.

Use thermometer to check internal temperature.

See cooking instructions for Panko Crusted Rack of Lamb for degree of doneness.

Panko Crusted Rack of Lamb:

Kit Includes:
- 2 lamb roasts
- 4 Dijon mustard packets
- Panko bread crumb mixture
- Garlic and chive butter

1. Leave oven set to 450°F.

2. Remove lamb roasts from packaging; rinse and pat dry.

3. Heat chive butter in a small saucepan over medium-low heat for 2 to 3 minutes, stirring occasionally; set aside.

4. Place lamb on a baking sheet and season with salt and pepper as desired.

5. Spread 2 packets of mustard evenly over each roast as shown.

6. Sprinkle panko mixture over mustard as shown, pressing lightly into the surface to help crumbs adhere.

7. Slowly drizzle **half** the chive butter evenly over roasts, as shown, covering as much of the surface as possible. This will form a crust while baking. Remaining butter can be used as desired on potatoes, green beans or rolls.

8. Place roasts in 450°F oven and cook for 40 minutes or until lamb reaches desired doneness:

- 145°F medium-rare
- 160°F medium
- 170°F well done

9. Remove from oven and let stand for 10-15 minutes before carving.

Mashed Potatoes:

Kit Includes:
- Mashed potatoes

Microwave Method
Open mashed potatoes and remove from package. Place potatoes in 3-quart. microwave safe bowl. Cover with plastic wrap and heat on high for 10 minutes. Stir well and heat for an additional 5 minutes or until heated through. Remove from microwave and keep covered until ready to serve.

CAUTION: CONTAINER WILL BE HOT.

(2 baking sheets, small saucepan, 3-quart microwave safe bowl)

1 HOUR & 45 MINUTES AFTER START TIME:	*1 HOURS & 50 MINUTES AFTER START TIME:*	*AFTER MEAL*
_____ : _____	_____ : _____	
Prepare green beans according to instructions below. *Heat demi-glace.* *Check lamb roast for doneness.*	*Bake rolls according to instructions below.*	*Serve cheesecake.*

Fresh Green Beans:

Kit Includes:
- Fresh green beans and red onions with garlic butter

Lay steam bag of green beans flat in microwave PRINT SIDE UP, making sure resealable bag is snapped shut. (Steam bag must lay flat, print side up, to ensure proper cooking.)

Microwave on HIGH for 7 to 8 minutes. Check for desired doneness; cook for 1 to 2 minutes more if necessary.

Let stand for 2 to 3 minutes before removing bag from microwave.
CAUTION: BAG WILL BE HOT!

Transfer to a serving bowl and season to taste with salt and pepper.

Shallot Demi-glace:

Stovetop:
Heat in a small saucepan over medium-low heat for 4-7 minutes, stirring occasionally.

Microwave:
Place in microwave safe container; cover and microwave on HIGH for 3-5 minutes, stirring occasionally.

Ciabatta Rolls:

Place rolls on baking sheet.

Bake in preheated 375°F oven; heat for 7-9 minutes or until rolls are a light golden brown.

Cheesecake with Raspberry Sauce:

- Cheesecake
- Raspberry Sauce

To serve, cut cake into slices. Place on individual plates and drizzle with raspberry sauce.

TIPS: Use napkins to set a decorating theme. • Do an early inventory of your special occasion serveware. • Set the table the night before. • Clean out the refrigerator a day or two before the holiday to make room for leftovers. • Have recyclable plastic containers for send-home leftovers.

INGREDIENTS

APRICOT & CRANBERRY STUFFED BRIE CHEESE IN PUFF PASTRY (as prepared): BRIE CHEESE (pasteurized milk, cheese cultures, salt, enzymes), PUFF PASTRY (enriched wheat flour [barley, niacin, iron, thiamin mononitrate, riboflavin, folic acid], water, vegetable shortening, soybean oil, beta carotene, vinegar, salt), APRICOT PRESERVES (apricots, high fructose corn syrup, corn syrup, fruit pectin, citric acid), SWEETENED DRIED CRANBERRY.
CONTAINS: MILK, SOY, WHEAT.

RACK OF LAMB WITH HERB CRUST (as prepared): RACK OF LAMB, BREAD CRUMBS (bleached wheat flour, dextrose, yeast, salt), CHIVE & GARLIC BUTTER (butter [cream, salt], chives, canola & olive oil blend, garlic, sea salt, pepper), DIJON MUSTARD (water, vinegar, mustard seed, salt, white wine, fruit pectin, citric acid, tartaric acid, sugar, spice), FRESH GARLIC, PARSLEY, THYME, ROSEMARY.
CONTAINS: MILK, WHEAT.

DEMI-GLACE WITH SHALLOTS: water, sauce flavor base (dried soy sauce [wheat, soybeans salt], food starch, dextrose, autolyzed yeast extract, potato starch, dried onion, natural flavors, salt, chicken fat, sugar, caramel color, dried tomato, dried beef & veal stock, wheat flour, beef fat, guar gum), shallot, modified corn starch, gelatin, soybean oil.
CONTAINS: SOY, WHEAT.

MASHED POTATOES: potatoes, whole milk, butter (sweet cream, salt, annatto [color]), salt, nisin preparation.
CONTAINS: MILK.

GREEN BEANS WITH RED ONIONS (as prepared): GREEN BEANS, RED ONION, CHUNKY GARLIC BUTTER (butter [cream, salt], garlic, water, canola & olive oil blend, canola oil, parsley, sea salt, garlic oil).
CONTAINS: MILK.

CIABATTA ROLLS: unbleached enriched flour (wheat flour, niacin, iron, thiamin mononitrate, riboflavin, enzyme, folic acid, ascorbic acid), filtered water, yeast, sea salt, cultured wheat starch, citric acid.
CONTAINS: WHEAT.

NEW YORK STYLE CHEESECAKE WITH RASPBERRY SAUCE (as prepared): CHEESECAKE (cream cheese [cultured cream and milk, salt, xanthan, carob bean, guar gums], sugar, eggs, sour cream [cream, milk, enzymes], flour [unbleached wheat flour, malted barley flour, niacin, iron, folic acid, thiamine mononitrate, riboflavin], butter [cream, salt], graham flour, sugarcane fiber, palm fruit oil, brown sugar, honey, salt, vanilla extract, baking soda, natural flavor), RASPBERRY SAUCE (raspberry, sugar, water, modified corn starch, lemon juice concentrate).
CONTAINS: EGG, MILK, WHEAT.

Nutrition Facts

	Apricot & Cranberry Stuffed Brie Cheese in Puff Pastry (as prepared)		Rack of Lamb with Herb Crust (as prepared)		Demi-Glace		Mashed Potatoes		Green Beans with Red Onions (as prepared)		Ciabatta Rolls		New York Style Cheesecake with Raspberry Sauce (as prepared)	
Serving Size	1/8th Slice (43g)		5 oz. Slice with Crust (142g)		2 Tbsp. (30g)		3/4 Cup (170g)		1/2 Cup (85g)		1 Roll (38g)		1/6th Slice (161g)	
Servings Per Container	About 8		Varies		About 6		About 13		About 6		12		6	
Amount Per Serving														
Calories	160		530		10		250		60		80		470	
Calories from Fat	110		420		5		110		30		0		290	
	% Daily Value*		% Daily Value*		% Daily Value*		% Daily Value*		% Daily Value*		% Daily Value*		% Daily Value*	
Total Fat	12g	18%	47g	72%	0.5g	1%	12g	18%	3g	5%	0g	0%	32g	49%
Saturated Fat	4.5g	23%	21g	105%	0g	0%	8g	40%	1.5g	8%	0g	0%	18g	90%
Trans Fat	1g		0g		0g		0g		0g		0g		0g	
Cholesterol	20mg	7%	115mg	38%	0mg	0%	35mg	12%	5mg	2%	0mg	0%	150mg	50%
Sodium	140mg	6%	260mg	11%	280mg	12%	670mg	28%	40mg	2%	150mg	6%	390mg	16%
Total Carbohydrate	7g	2%	5g	2%	2g	1%	29g	10%	6g	2%	17g	6%	44g	15%
Dietary Fiber	0g	0%	0g	0%	0g	0%	3g	12%	2g	8%	1g	4%	2g	8%
Sugars	3g		0g		0g		1g		3g		0g		33g	
Protein	5g		19g		1g		4g		1g		2g		8g	
Vitamin A	6%		4%		0%		10%		10%		0%		20%	
Vitamin C	0%		4%		0%		0%		15%		0%		6%	
Calcium	10%		4%		0%		0%		2%		0%		8%	
Iron	2%		10%		0%		8%		6%		6%		6%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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