

PRODUCT
INSTRUCTIONS

BURGERS' - SMOKEHOUSE -

HOMEMADE IN A HURRY — SIDE DISHES

CREAMED SWEET CORN

classic recipes and homemade quality - no compromises with this side dish made from the best ingredients, so that you are happy to call them "your own!"



Freeze upon Arrival, unless using immediately (1-2 days in refrigerator).
Keep frozen for up to 12 months.

CREAMED SWEET CORN

HEATING CREAMED SWEET CORN

Heat to an internal temperature of 165° F before serving.

CONVENTIONAL OVEN:

Preheat oven to 350° F., remove cardboard sleeve and lift corner of plastic film to vent. Place tray on a baking sheet in the middle rack position of oven.

- From Frozen: Heat for 35-40 minutes, stir, re-cover and heat for an additional 10-15 minutes.
- From Refrigerated: Heat for 20-25 minutes, stir, re-cover and heat for an additional 5-10 minutes.

MICROWAVE OVEN:

Remove cardboard sleeve and pull up corner of plastic film to vent. Place tray on microwavable plate. After heating, allow to stand in microwave for 2 minutes.

- From Frozen: Heat for 10 minutes, stir, re-cover and heat for an additional 3-5 minutes.
- From Refrigerated: Heat for 4 minutes, stir, re-cover and heat for an additional 2-3 minutes.

IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.