







# Rib Crib

Serving Instructions

## HOLIDAY FIXIN'S

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### SIDES





-  1 KEEP IN FRIDGE 'TIL ABOUT 30 MINUTES BEFORE YOUR FEAST.
  -  2 PREHEAT OVEN TO 350°F.
  -  3 LEAVE ALL SIDES COVERED TO LOCK IN FLAVOR.
  -  4 SET TIMER FOR 30 MINUTES AND POP 'EM IN THE OVEN.
  -  5 HEAT SIDES TO TEMPERATURE OF 165°F.
  -  6 SERVE 'EM UP AND ENJOY!
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### CORN ON THE COB

ADD 1 INCH WATER AND REPLACE LID. HEAT FOR 20 MINUTES.\*

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### COBBLER

-  1 KEEP COVERED IN FRIDGE 'TIL ABOUT 30 MINUTES BEFORE YOU'RE READY FOR DESSERT.
-  2 PREHEAT OVEN TO 350°F.
-  3 HEAT COVERED 30-40 MINUTES\* TO TEMPERATURE OF 165°F.
-  4 FOR EXTRA POINTS, SERVE WITH VANILLA ICE CREAM.

\* HEATING TIME IS APPROXIMATE.