



UMass Fresh

Super Bowl

COOKING INSTRUCTIONS

HOURS/MINUTES UNTIL SERVICE:

- 1:00** Pre-heat your oven to 325F for 15 minutes. Remove all covers.
- 0:45** Add ½ cup of water to the bottom of the St. Louis BBQ spare rib pan and place on the center oven rack, along with the beef chili, bake for about 45 minutes.
- 0:30** Place nachos, Mexican pulled pork, chicken tikka burgers, and Korean BBQ short ribs, next to the ribs. Continue baking the St. Louis BBQ spare ribs, (along with side dishes) for an additional 30 minutes.
- 0:15** Remove nachos and chili from oven, top nachos with chili, corn, black beans, and cheese. Return to oven and bake until cheese is fully melted. Garnish loaded nachos with pico, jalapenos, and cilantro.
- 0:10** Check internal temperature of all menu items with thermometer. Internal temperature should reach 165 degrees for 15 seconds. If internal temperature is below 165F place back in oven, continue baking until internal temperature reaches 165F or above.

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