

**GUIDE TO
ENJOYMENT
OF YOUR
GIFT!**



OTHER SPECIALTY FOODS

MOUSSE DE FOIS GRAS

STORAGE

Once opened, pâté can last for 7-10 days. Wrap it tightly with plastic wrap and keep refrigerated.

SERVING

Enjoy this mousse pâté spread on your favorite bread or crackers.

SMOKED SALMON

STORAGE

Store on the bottom shelf of your refrigerator where it's coldest. Unopened, it will keep for 2 weeks or until the best by date on the package. After opening, it will last 5-7 days. Store opened salmon in the original package; wrap plastic wrap around the package and place it in a zip-lock bag. (If the edges dry out, just snip them away with a pair of scissors.) You can also freeze it for up to three months in its original packaging or in freezer-weight bags.

SERVING

When serving smoked fish, do not allow the items to remain at room temperature for more than one hour.

ADDITIONAL INFO

Expiration Dates: Some of our products are manufactured in Europe and have a "best by" date that may be confusing. Europeans write their dates in this order: Day, Month, Year.

If you have any questions please give us a call at 888-727-7887
www.ChelseaMarketBaskets.com

SMILE AND SAY... CHEESE

SMELL

Your cheese has been traveling to be with you. When you open its packaging, the aroma can be overwhelming since its tight basket quarters don't let it breathe well. Don't worry! Give it a half hour of fresh air and it will smell sweet & nutty.

APPEARANCE

Don't be freaked out if there is visible oil on your cheese. That's just the natural process of moisture leaking out (otherwise known as "weeping"). Just wipe your wedge with a cloth and you're ready to eat. If you see dark edges, don't panic! Dark edges can occur when air reaches the cheese, particularly when it has been weeping. It concentrates the cheese's flavor and is edible. Just cut off the dark edge and enjoy.

STORAGE

Cheeses prefer to be moist and cool (around 50 degrees). Place it in the cheese drawer or vegetable crisper in your refrigerator upon arrival. Avoid the freezer as it will damage



your cheese. Use the "best before date" as a guide for your unopened cheese. Once opened, you should rewrap the cheese in cheese paper or waxed paper and then plastic wrap. You can also put your wrapped cheese in a zip-lock bag or Tupperware for added protection. Do not wrap cheese directly in tin foil or plastic wrap. Once opened, you should consume soft cheeses within 1 week and harder cheeses within 2 weeks. Let your eyes and nose be the judge. If you happen to find a little superficial white or green mold, simply scrape or cut it off. If you find red or black mold on your cheese, discard the entire wedge. If the cheese changes drastically in smell or appearance or makes you feel uncomfortable, you should discard it.

SERVING

If your cheese is on the harder side, give it at least 20 minutes to come to room temperature before you serve it. If it is on the softer side, give it at least 10 minutes or more. It makes a world of difference, the flavors become fuller.

FRESH BAKED GOODS

AMY'S BREAD

STORAGE

Store sliced bread in a plastic bag and any unsliced portion in a paper bag. Do not refrigerate. If you don't plan on eating your bread within 1-2 days, double bag the loaf in plastic, then in foil and freeze. When you're ready to enjoy - defrost it at room temperature inside the plastic.



SERVING

To refresh the bread, mist it lightly with water and place it in a preheated 400 degree oven for about 10 minutes or until crusty (times vary depending on the size of the loaf and your oven so keep an eye on it). You can also slice and toast the bread for delicious results. Microwaving is not recommended.

RUTHY'S RUGELACH

STORAGE

KOSHER

Store at room temperature, or wrap tightly and store in the freezer to serve at a later date. Unopened rugelach will keep fresh for about 5 days at room temperature and about 4 months frozen.

SERVING

Thaw at room temperature for about 2 hours prior to serving.



FAT WITCH BROWNIES

STORAGE

KOSHER

Unopened witches will stay fresh 5-7 days in a cool room. Keep them out of the heat. Store in the refrigerator for up to 21 days or in the freezer for up to 3 months.

SERVING

You can put your witches in the microwave while in the cellophane or after removing it. Try 30 seconds or less on medium power. You don't want to melt the witch! Some people like to eat them straight from the freezer without thawing.



BLACK + WHITE COOKIES

STORAGE

Store in the refrigerator or freezer. Cookies should be consumed within 3 days if refrigerated. Cookies will last about 2 months in the freezer.



SERVING

Thaw at room temperature for about 1 hour prior to serving.

MY GRANDMA'S COFFEE CAKE

SERVING

KOSHER

The cake will remain fresh for 1-2 weeks on the kitchen counter or in the refrigerator. (Refrigeration will not add to the shelf life of the cake.) The cakes freeze beautifully, either whole or sliced in a heavy-duty freezer bag for about 12 months.



SERVING

The cake is best defrosted by opening the heavy-duty freezer bag in which it was frozen and storing the cake at room temperature for a few hours. It will taste as fresh as just baked! Also, the cake is quite good when eaten cold (or even frozen). You may warm the cake in the microwave (please use caution), toaster oven, or even pan fry the cake like French toast.

SARABETH'S POPPY SEED + BUDAPEST BUNDT CAKES

STORAGE

Both cakes are best eaten immediately but can be stored in a cool dry area or in the fridge for a few days. If you must, you can freeze them in their original packaging. Once opened, you can wrap them in plastic wrap and then in a zip-lock bag. They will last about 2 months within the freezer.

SERVING

Let them defrost at room temperature in plastic. Serve at room temperature or warm in the microwave or toaster oven.



MMMM... CHOCOLATE

STORAGE

Chocolate tastes best when it is kept in a cool, dry place. The humidity in the refrigerator is not good for chocolate. (A quick change in temperature will make it turn white.) Opened or unopened, regular packages of



chocolates and chocolate bars generally keep their best flavor for 2 to 4 months. Belgian chocolates, such as Leonidas, and truffles generally keep their best flavor and texture for 1-2 weeks.