



SUCKLING PIG ROAST



Preparation Instructions



Thank you for choosing Garces to supply you with a delicious meal of our Suckling Pig Roast from our sister restaurant, Amada! We hope you enjoy eating it, as much as we enjoyed making it for you.

Meal Package must be refrigerated until final preparation.

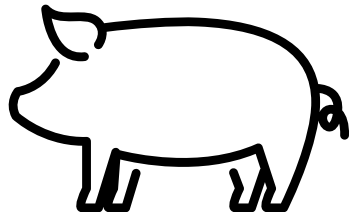
Please Enjoy by: _____



Contents:

- Roast Suckling Pig, Crispy Pig Skin, Olive Oil, Parsley, Sea Salt
- Herb-Roasted Fingerling Potatoes, Chicken Demi-Glace
- Garbanzo Beans with Spinach
- Grilled Scallion, Romesco
- Rosemary Bacon White Bean Stew
- Ensalada Verde, Sherry Vinaigrette, Avocado

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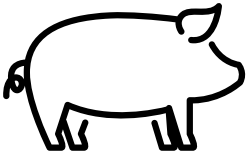
267.284.7950



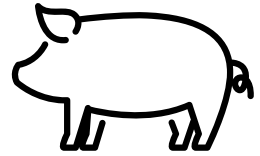
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Reheating Instructions:

1. Preheat oven to 350°F. Remove lid from Herb-Roasted Fingerling Potatoes and Crispy Pig Skin only.
 2. Place Roast Suckling Pig and Rosemary Bacon White Bean Stew in oven for 10 minutes
 3. Rotate items in oven. Add Herb-Roasted Fingerling Potatoes and Garbanzo Beans with Spinach to oven. Continue to reheat for 15 minutes more.
 4. Rotate all items in oven, remove lid from Roast Suckling Pig, and add Grilled Scallion and Crispy Pig Skin to oven. Continue to reheat all items for an additional 5 minutes.
 5. While items are reheating in oven, pour Chicken Demi-Glace into a sauce pot, uncovered, on medium-low, stirring occasionally until heated through.
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To Finish Dishes:

Roast Suckling Pig - Drizzle with 3/4 of the olive oil and sprinkle with 1/2 of the Parsley and Sea Salt. Serve with Crispy Pig Skin.

Herb-Roasted Fingerling Potatoes - Glaze potatoes in hot Chicken Demi-Glace to coat and sprinkle with 1/6 of the Parsley and Sea Salt.

Garbanzo Beans with Spinach - Serve and enjoy!

Grilled Scallion - Spoon Romesco onto plate and top with Grilled Scallion. Drizzle with 1/4 of the Olive Oil and sprinkle with 1/6 of the Parsley and Sea Salt.

Rosemary Bacon White Bean Stew - Sprinkle with 1/6 of the Parsley and Sea Salt.

Ensalada Verde - Toss with Sherry Vinaigrette in large bowl. Top with sliced Avocado and Serve.

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.



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