

RUSTIC CANYON PRESENTS...

SIMPLE AIN'T EASY...

GRIN & BEAR IT

warming and plating instructions...put it in a nice dish & treat yourself!

BREADS, SALADS & SLAW

black apron biscuits
put on a sheet pan, and warm in oven at 325° for 2-3 minutes

fries: put on a sheet pan, and warm in oven at 325° for 2-3 minutes

endive, blue cheese & ham
spread a layer of blue cheese on the endive, top with cured pork and chives, add a tomato or two to each endive & dig in!

mashed potatoes
put potatoes in an oven-safe dish and warm in oven at 325° for 3-4 minutes

bologna sandwich
place in an oven-safe dish and warm in oven at 325° for 2-3 minutes

SIMPLY HEARTY SIDES

dirty rice risotto
mix together in a sauté pan, add a TBSP of water & heat on low (stirring occasionally) for a couple minutes

spicy greens & pork belly
toss in a sauté pan & heat on low (stirring occasionally) for just a couple minutes

macaroni & fancy cheese
toss in a sauté pan & heat on low (stirring occasionally) for about 5 minutes

sweet potato: place potato in oven-safe dish and warm 2-3 mins at 325°, then plate with salad & cashew cream on top

honey-roasted chicken
put chicken in an oven-safe dish, cover with remaining juices & heat in oven at 325° for 2-3 minutes

MEATS & FISH

blackened bass with tomato gravy
put cod & gravy in oven-safe dish and heat in oven at 325° for 2-3 minutes

half rack of pork ribs with andouille sauce
put ribs in an oven-safe dish & heat in oven at 325° for 2-3 minutes

beef rib
put beef in an oven-safe dish, cover with onions & heat in oven at 325° for 2-3 minutes

BOOZE

old fashioned - stir over ice & garnish with the twist

socal comfort - mix contents of drink with citrus & shake over ice

wilshire boulevardier - stir over ice & garnish with the twist

hurricane blake - mix contents of drink with citrus & shake over ice

@RusticCanyon

#GrinAndBearItLA