

# The GRAPE APE

## PREPARATION INSTRUCTIONS

### STANDARD KIT

#### THE FROSÉ for ALL

Remove from Freezer.  
Let thaw 5-10 minutes  
(depending how frozen)

Shake, and shake some more.  
Pour into your new pro styro, or  
fancify with your own glassware.

Add straw. Enjoy.

#### ANTIPASTO

Remove lid. Transfer all items to a  
serving platter and arrange in a way  
that pleases your eyes.

Finish ricotta, peppers and artichokes  
with a kiss of (provided) extra virgin  
olive oil.

Or, if on the run enjoy straight from the  
bento container provided.

#### GARLIC BREAD

Pre-heat oven to 425 or 450 degrees  
Bake garlic bread for 8-10 minutes.

NOTE: You can bake garlic bread in the  
same oven that you bake the ziti  
or lasagna.

Remove from oven. Cut into (6) pieces.

Serve and enjoy.

### FAMILY KIT

#### CAESAR SALAD

Remove lid. Remove croutons from bag  
and add to container with romaine.  
Distribute both containers of caesar  
dressing atop the salad.

Add a pinch of kosher salt and several  
grinds of black pepper. Put lid back on  
container and seal tight.

Shake 'er up. Remove lid and serve.

#### A LA CART MEATBALLS

Put meatballs in a small pot  
Add water until it reaches 1/4 of the  
way of the meatball.

Turn heat to medium high for  
about 10-15 minutes, covered and  
stir occasionally.

Remove from pot and serve.

#### BAKED ZITI

Keep Frozen (do not thaw).  
Pre-heat oven to 400 degrees.  
Bake the (frozen) Ziti covered for 30  
minutes. Remove lid and bake for an  
additional 20 minutes at 425 degrees.

NOTE: Broil on low for an additional 2-3  
minutes for extra caramelization and  
crispy pasta.

Remove from oven and let rest for 15-20  
minutes. Buon appetito!

#### 200-LAYER LASAGNA

Keep Frozen (do not thaw).  
Pre-heat oven to 400 degrees.  
Bake the (frozen) Lasagna covered for  
30 minutes. Remove lid and bake for an  
additional 20 minutes at 450 degrees.

NOTE: Broil on low for an additional 2-3  
minutes for extra caramelization and  
crispy pasta. Also, considering a dollop  
of ricotta atop the lasagna, if any is  
leftover from antipasto.

Remove from oven and let rest for 10  
minutes. Buon appetito!

