

# ***Cooking Instructions***



## ***Favorites***

### **Pizza**

1. 400° for 15-20 minutes
2. Right on rack for crispy
3. Don't pre-cook sausage

### **Meatball Mix**

1. 350° for 35 minutes (golf ball sized)
2. Add cook time for bigger meatballs

**\*Pair with our Homemade Spaghetti Sauce!\***

### **Italian Sausage**

Bake for 30-40 min @ 350° or Grill/Stovetop as desired

### **Italian Beef**

1. Warm gravy @ Med-Med. High (Do NOT boil gravy)
2. Once gravy is hot, place individual slices of beef into pot
3. Warm beef for 30-45 seconds
4. Remove beef from gravy & serve

## ***Others***

### **Pizza Cookie**

350° for 8-10 minutes

### **Cabbage Rolls**

350° for 20-25 minutes

## ***Frozen Appetizers***

### **Pizza Puffs**

Oven: 400° 12-15 minutes  
Air Fryer: 375° 12-15 minutes

### **Bosco Sticks**

Oven: 400° 8-10 minutes  
Air Fryer: 400° 7-9 minutes

**Dip in pizza sauce!**

### **Mozzarella Sticks**

Oven: 400° 12-14 minutes  
Air Fryer: 400° 10-12 minutes

### **Arancini**

Oven: 400° 30-35 minutes  
Air Fryer: 400° 30 minutes

### **Chicken Kiev**

Oven: 400° 30-35 minutes

### **Cheese Curds**

Oven: 425° 10-12 minutes  
Air Fryer: 425° 10 minutes

### **Macaroni Bites**

Oven: 400° 12 minutes  
Air Fryer: 400° 10 minutes

### **Corn Dog**

Oven: 375° 12-15 min  
Microwave: 1 min

**\*All Instructions are RECOMMENDATIONS\***

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