Suggested Prep Instruction

(please put in the refrigerator once received)



Toaster or Oven









Double Bun 肉夹馍及挂包



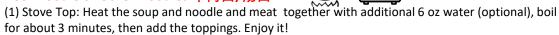
Toast the bun with the meat for about 2 minutes Or toast the bun for about 2 minutes and Microwave the meat for 45 seconds or until heated thoroughly. Place the meat in the middle of the bun, enjoy!

烤箱及微波炉加热:将夹馍(或挂包)同肉一起放入 烤箱(或烤炉)加热大约两分钟,将肉与其他配料放 入夹馍中间。(肉与夹馍也可以选择用微波炉加热)





Beef Noodle or Other Noodles 牛肉面/汤面



(2) Microwave: Microwave the soup and noodle and meat together with additional 6 oz water (optional), boil for about 3 - 5 minutes or until heated through, then add the toppings. Enjoy it! 炉灶加热: 将汤 (加约6 oz水)、面条、肉, 放入锅内加热约3-5分钟, 加热后再把其他配料投入 后. 即可食用)

微波炉加热: 将汤 (加约6 oz水)、面条、肉, 微波炉加热约3-5分钟, 加热后再把其他配料投入 后. 即可食用)

How to make SASHIMI 如何料理生鱼片

Cut the fish into 0.25 to 0.5 in (0.64 to 1.27 cm) slices. Place each of your raw or seared blocks of fish onto a clean cutting board. Then, begin cutting a block into slices. Cut straight across the fish with motion. Repeat to the end of the fish block.

将鱼切成0.25至0.5英寸(0.64至1.27厘米)的 薄片。将您的每块生鱼或烤鱼放在干净的切菜 板上。 然后, 开始将一个块切成薄片。 在鱼上 直切。 重复到鱼块的尽头,

Braised and Cold Dish Product 熏酱及冷菜系列

The product is fully cooked, reheat it in microwave for about 90 seconds (until heated thoroughly) or eat it cold. 可选择加热或冷食。









Dumpling Product 粽子、包子/饺子系列







Fully cooked product, reheat in the microwave for about 90 seconds or until heated thoroughly. 粽子包 子为熟制品,在微波炉加热大约90秒,或热透。



FULLY COOKED Sausage and Chinese Bacon 香肠、腊肉系列 (熟制品)

The Product are fully cooked and ready to eat. 商品为熟制品可以直接冷食或加热后食用。



UNCOOKED Sausage and Chinese Bacon 香肠、腊肉系列(非熟制品)



The Product are none cooked, Cook product to temperature 165°F before consumption.

商品为非熟制品,必须加热至165°F以上,方可食用。



Other Product 其他系列产品





The Steamed Bun and Sticky Rice: All Items are Fully cooked, reheat in the microwave for about 2 minutes or until heated thoroughly. 产品为熟制品,在微波炉加热大约两分钟,或热透 即可。

Please keep in the fridge, good in 3 or 4 days after received. Or keep in the freezer for 30 days.

For those with allergies, cross-contact with other foods (like wheat, soy, milk, eggs, peanuts, tree-nuts, fish, and, shellfish) may occur and our ingredient information may not always include such foods. We will always make the best effort possible to communicate all of the foods used in our meals.

for more info, please visit 更多信息请拜访 WWW.WEWOKIT.COM

