

## HAM HOLIDAY DINNER FOR TWO

### Heating / Serving Instructions

*We take special care to bring you delicious, high quality, prepared foods. Proper handling is important to insure your enjoyment. Prepared foods should be kept refrigerated until ready to reheat and serve. **For best results, use of a meat thermometer is suggested.** HAPPY HOLIDAYS!*

#### **HAM**

Preheat oven to 325 degrees. Take ham out of plastic wrapping and on rack in a baking pan. Add enough water to the bottom of the pan to cover about 1". Cover with foil and heat approximately 20 minutes or until an internal temperature of 140 degrees is reached.

***MICROWAVE:*** Put ham in microwave safe container. Cover with microwaveable wrap, poke two holes in wrap. Heat on high power for 3-4 minutes, rotate halfway through heating.

#### **CORNBREAD STUFFING**

Preheat oven 350 degrees: Leave film on container for baking. Pierce film with fork before placing tray on baking sheet. Bake for approximately 20 minutes. Remove film and bake for an additional 15 minutes until top is golden brown.

***IN MICROWAVE:*** Leave film on tray for baking. Pierce film with fork before placing sealed tray in microwave oven. Cook on medium power for 5-7 minutes (rotate every 3 minutes) continue to cook until heated through.

#### **VEGETABLE MEDLEY**

Preheat oven 350 degrees: Leave film on container for baking. Pierce film with fork before placing on baking sheet. Bake for approximately 20-30 minutes.

***IN MICROWAVE:*** Leave film on tray for baking. Pierce film with fork before placing sealed tray in microwave oven. Cook on medium power for 5-7 minutes ( rotate every 3 minutes) continue to cook until heated through.

#### **MASHED POTATOES**

Preheat oven 350 degrees: Leave film on container for baking. Pierce film with fork before placing on baking sheet. Bake for approximately 30 minutes.

***IN MICROWAVE:*** Leave film on tray for baking. Pierce film with fork before placing sealed tray in microwave oven. Cook on medium power for 5-7 minutes rotate every 3 minutes. continue to cook until heated through.

#### **YAM SOUFFLE**

Preheat oven 350 degrees: Peel back film along one side of tray enough to remove bag of gingersnap topping. Sprinkle topping over Yams. Replace film over tray. Bake for approximately 30 minutes.

***IN MICROWAVE:*** Peel back film along one side of tray enough to remove bag of gingersnap topping. Sprinkle topping over Yams. Replace film over tray. Cook on high power for 5-7 minutes ( rotate every 3 minutes) continue to cook until heated through.

#### **TURKEY GRAVY**

Put gravy in pan and heat gently on top of stove for 3-4 minutes, stirring several times.

***IN MICROWAVE:*** Place in microwave safe container, cover and microwave at medium power 3-4 minutes (**GRAVY MAY HAVE A SEPARATED APPEARANCE WHILE COLD. HEATING WILL CORRECT THIS APPEARANCE.**)

#### **CRANBERRY SAUCE**

To be served Cold.

**PLEASE NOTE THAT COOKING TIMES AND TEMPERATURES VARY FROM OVEN TO OVEN.**

- PLACE TRAYS ON BAKING SHEETS. DO NOT TOUCH SIDES OF OVEN WITH TRAYS.
- PLEASE DO NOT USE TOASTER OVENS.
- IF YOUR OVEN IS FULL OF OTHER ITEMS, COOKING TIMES WILL BE LONGER.