

## **HAM HOLIDAY DINNER** **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 the use of a meat thermometer is suggested.** HAPPY HOLIDAYS!*

### **HAM**

Preheat oven 350 degrees: Remove glazed ham from foil wrapping. Place on rack face down in a roasting pan. Add water to cover the bottom of the pan ( approximately 1" from the bottom ) Cover with foil and heat approximately 30-40 minutes or until an internal temperature of 140 degrees is reached.

### **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.

### **POTATOES AU GRATIN**

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 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.

### **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.

### **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.**