

Holiday Menu Heating Instructions

Entrees	Instructions
Honey Crusted Boneless Sliced Ham or Spiral Sliced Smoked Turkey Breast	<ol style="list-style-type: none"> 1. Remove foil and glaze cup and bake uncovered. 2. Small Ham or Turkey: 25 to 30 minutes. Large Ham or Turkey: 40 to 45 minutes. 3. Warm glaze in microwave on 50% power prior to serving. 4. Baste with meat juices or honey glaze every 15 minutes. These entrées are fully cooked and only need to be warmed prior to serving.
Bob's Smokehouse Glazed Ham	<ol style="list-style-type: none"> 1. Remove glaze cup and cover with foil. 2. Warm glaze in microwave on 50% power. 3. Bake Small Ham: 15-20 minutes. Bake Large Ham: 20-25 minutes 4. Remove from oven, remove foil and cover ham with Honey Dijon Glaze 5. Bake 10-15 minutes uncovered. This entrée is fully cooked and only needs to be warmed prior to slicing and serving.
Roasted Pork Loin, Beef Brisket Au Jus or Boneless Breast of Turkey	<ol style="list-style-type: none"> 1. Remove lid and sauce containers, if included. Tightly cover with foil. 2. Small Entrée: Bake 30-40 minutes. Large Entrée: Bake 40-50 minutes 3. Warm sauce in microwave on 50% power prior to serving.
Succulent Prime Rib	<ol style="list-style-type: none"> 1. Uncover and remove sauce cups. 2. Cover and bake for 30 minutes 3. Uncover and continue baking to desired doneness. Let rest with foil tent 10-15 minutes (temp will rise 5-10 degrees). Temperature Guide: 135° Rare, 140° Med, 145° Med-Well. 4. Warm Sherry Wine Demi-Glace in microwave prior to serving. Serve Horseradish sauce at room temperature.
Side Dishes	
Bourbon Glazed Apples & Craisins Fresh Green Bean Amandine Fresh Vegetable Medley Mashed Potatoes	<ol style="list-style-type: none"> 1. Loosen plastic lid and remove any sauce cups 2. Microwave on 50% power for 5 to 10 minutes or until heated through. Stir every 2 minutes.

<p>Cauliflower and Carrot Baked Gratin Classic Green Bean Casserole Cranberry Apple Bread Stuffing Gourmet White Cheddar Mac 'n Cheese Herb Kissed Roasted Carrots Herb Roasted Red Skin Potato Wedges Praline Sweet Potato Casserole Roasted Fall Vegetable Potpourri Southern Style Corn Soufflé Six Grain Vegetable Medley Three Cheese Potato Au Gratin Traditional Bread Stuffing</p>	<p><i>Oven warming is recommended for these side dishes</i></p> <ol style="list-style-type: none"> 1. Remove plastic lid and cover container with foil. Bake small sides for 20 minutes and large sides for 30 minutes. 2. Uncover container and continue baking for 5-10 minutes or until side dish is heated through.
<p>Dinner Rolls</p>	<p>Home-style Rolls: Bake uncovered on a cookie sheet for 6-10 minutes or until warm or desired crispness is achieved. Serve with Honey Maple Butter if included.</p>