



Easter Dinner

Heating Instructions for Dinner #1 (Serves 6 People)

Ham (2 ½ lbs.)

- The meat, potatoes, gravy and vegetables in your meal are freshly prepared fully cooked food items and must be kept refrigerated until you are ready to reheat. They have been put into aluminum containers for your convenience.
- We recommend the following heating instructions for the best results.
- Be sure the racks in your oven are adjusted so that there is room for each item to sit on the racks.
- Do not put items directly on the bottom of the oven, as it will burn the food.
- Do not reheat food in aluminum pans on stove top.
- Place vegetables and gravy in pots for reheating on stove top.

*Choose the cooking instructions in each step that pertains to the sides you have selected for your meal.
Preheat oven to 350° to ensure complete heating of your food.*

1 Hour 20 Min. Before Meal

Mashed Potatoes – Place the covered mashed potatoes into the oven.

Ham – Place your ham into the oven in the pan provided using the gold foil to make a loose fitting “tent”.

Sweet Potato Casserole – Uncover the sweet potato casserole and put into the oven.

20 Minutes later . . .

Mashed Potatoes – Remove the cover and stir slightly, recover with lid and return to oven.

Sweet Potato Casserole – should remain in oven uncovered.

20 Minutes later . . .

Ham – Remove the foil tent from your ham and return to oven.

Mashed Potatoes – Remove the cover and stir slightly, recover and return to oven.

Sweet Potato Casserole – Should remain in the oven uncovered.

Everything should remain in the oven at 350° for approximately 40 minutes more or until fully heated.

15 To 20 Min. Before Meal

Gravy and Vegetables should be heated in a pot on the stove top.

Gravy – Empty the entire contents of the container into a pot and heat on low heat. Heat the gravy for 10-15 minutes on low heat stirring occasionally

Vegetables – Empty the entire contents of the container into a pot and heat on medium heat for 15 – 20 minutes or until fully heated . . . stir occasionally.

Enjoy Your Meal!