



Easter Dinner

Heating Instructions for Dinner # 2 (Serves 12 People)

Ham (5 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 30 Min. Before Meal

Ham – Place ham in the pan provided with the gold foil made into a loose fitting “tent”.

Mashed Potatoes – Place covered mashed potatoes into the oven.

10 Minutes later . . .

Sweet Potato Casserole – Place uncovered sweet potato casserole into the oven.

20 Minutes later . . .

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

Sweet Potato Casserole – Should remain in the oven uncovered.

20 Minutes later . . .

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

Mashed Potatoes – Remove the mashed potatoes, 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

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

Gravy – Empty the entire contents of container into a pot and heat on low heat stirring occasionally for 10 – 15 minutes or until fully heated.

Enjoy Your Meal!