

Bristol Farms

EASTER HEATING INSTRUCTIONS

Heating times are estimates. Actual cook times may vary based on your appliance. Frequently opening the oven door will cause temperature drops and increase the total time needed. Always ensure your items reach an internal temperature of 165°F before enjoying. This recommendation is the minimum safe internal temperature as defined by the USDA and FDA guidelines.

Pineapple Glazed Bone-In Spiral Ham

1. Ham is fully cooked and can be served at room temperature, if desired.
2. To heat, preheat oven to 350°F.
3. Remove any packaging and place ham cut side down in roasting pan and cover tightly with foil.
4. Heat for approximately 8-10 minutes per pound.
5. When the ham has about 20 minutes of heating left, remove from the oven, uncover, and brush with the glaze, working the glaze between the cuts in the ham wherever possible. Return the ham to the oven uncovered to finish heating.

Herb-Crusted Rack of Lamb

1. Remove the lamb from the refrigerator and let it sit at room temperature for about 30 minutes.
2. Pre-heat oven to 350°F.
3. Remove lamb from plastic bag, place in an oven-friendly baking pan, add 4 ounces of water (to prevent lamb from drying out), and cover pan tightly with aluminum foil.
4. Place in the oven and heat for 20-30 minutes, or until internal temperature reaches 165°F.
5. When done, remove lamb from oven using oven mitts, and carefully remove aluminum foil. Let rest for 15 minutes before carving.

Roasted Airline Turkey Breast

1. Remove turkey breast from refrigerator and let it sit at room temperature for about 20-25 minutes.
2. Preheat oven to 325°F.
3. Remove turkey from plastic and place in baking pan, bone side up.
4. Add water into the base of the pan to ¼".
5. Cook until internal temperature reaches 165°F.
6. Remove from oven. Let it rest for 10 minutes before carving.

Atlantic Salmon with Dill Sauce

1. Remove salmon from refrigerator and let it sit at room temperature for 20-25 minutes.
2. Preheat oven to 350°F.
3. Remove any packaging and place in a baking dish.
4. To the pan, add 1/4 cup of white wine, 1/4 cup of fish stock, and 3 tablespoons of melted butter.
5. Cover with foil and bake for 10-15 minutes. Cook until internal temperature reaches 165°F.

Asparagus Gruyère Quiche

1. Preheat oven to 350°F.
2. Remove plastic wrap.
3. Bake in oven on a baking sheet for 15-20 minutes.

Risotto with Spring Peas and Crispy Pancetta

1. Preheat oven to 350°F.
2. Remove all packaging and place risotto in a baking dish and cover tightly with foil.
3. Bake for 20-30 minutes.
4. To warm on the stove top, place in a pot and stir frequently over low heat, adding more milk and/or butter to your liking.

Potatoes Au Gratin

1. Preheat oven to 350°F.
2. Remove all packaging and place potatoes in a baking dish and cover tightly with foil.
3. Bake for 15-20 minutes, covered.
4. Remove foil and bake for an additional 5-10 minutes or until the top is golden brown.

Brussels Sprouts with Fig Balsamic Glaze & Applewood Bacon

1. Preheat oven to 350°F.
2. Remove all packaging and place Brussels sprouts in a baking dish and cover tightly with foil.
3. Bake in oven for 15-20 minutes.

Asparagus with Lemon Zest

1. Preheat oven 350°F.
2. Remove all packaging and place asparagus in a baking dish and cover tightly with foil.
3. Bake in oven for 10-15 minutes.

Honeyed Heirloom Carrots

1. Preheat oven to 350°F.
2. Remove all packaging and place carrots in a baking dish and cover tightly with foil.
3. Bake in oven for 10-15 minutes.

Mashed Potatoes

1. Preheat oven to 350°F.
2. Remove all packaging and place mashed potatoes in a baking dish and cover tightly with foil.
3. Bake for 20 minutes.
4. To warm on the stove top, place in a pot and stir frequently over low heat, adding milk and/or butter to your liking.

Green Bean Casserole

1. Preheat oven to 350°F.
2. Remove lid and cover tightly with foil.
3. Bake for 15-20 minutes covered.
4. Remove foil and bake for an additional 5-10 minutes or until golden brown.

Mac & Cheese

1. Preheat oven to 350°F.
2. Remove all packaging and place macaroni and cheese in a baking dish and cover tightly with foil.
3. Bake for 20 minutes.
4. To warm on the stove top, place in a pot and stir frequently over low heat, adding more milk and/or butter to your liking.

Split Pea Soup

1. Add soup to a saucepan.
2. Cook on medium heat.
3. Heat soup until reach an internal temperature of 165°F.

Turkey Gravy

1. Pour gravy into a saucepan.
2. Bring to a slow boil.
3. Turn down heat and simmer for 3-5 minutes, stirring occasionally.
4. To microwave, place in a microwave safe bowl for 2 minutes, stir and continue to cook for an additional 2 minutes.