



## EASTER 2024 | REHEATING INSTRUCTIONS

Please read instructions thoroughly before starting.  
All food should be heated to an internal temperature of 165°F.

### **Honey Glazed Spiral Ham**

1. All hams are fully cooked and can be served at room temperature.
2. To heat, preheat oven to 275°F.
3. Remove any packaging and place ham in roasting pan. Cover tightly with foil.
4. Heat for approximately 5-8 minutes per pound.

### **Slow-Roasted Rib Roast**

1. Preheat oven to 350°F.
2. Remove rib from refrigerator and allow to sit at room temperature for one hour. Starting temperature to begin cooking should be between 35-40°F.
3. Remove any packaging and place rib on rack in a roasting pan. Or create a rack by placing it on a 2"-3" layer of rough chopped carrots, celery, parsnips, onions and/or leeks.
4. Cover with foil and heat for approximately 1 hour (for an 8-pound rack). For every additional pound, add 8 minutes of cooking time.
5. Make sure it has reached 165°F internal temperature.
6. Allow rib to rest for 15-20 minutes before carving.

### **Herb Crusted Airline Turkey Breast**

1. Remove turkey breast from refrigerator, set on counter for 20-25 minutes.
2. Preheat oven to 325°F.
3. Remove plastic from turkey and place in baking pan, bone side up.
4. Pour water in the pan to ¼".
5. Cook until internal temperature reaches 165°F (about 30-40 minutes) depending on your oven.
6. Remove from oven and let sit for 10 minutes, then carve.

### **Roasted Atlantic Salmon**

1. Preheat oven to 350°F.
2. Remove salmon from the refrigerator 30 minutes before cooking. Starting temperature to begin cooking should be between 35-40°F.
3. Remove any packaging and place in a baking dish. We suggest adding ¼ cup white wine, ¼ cup fish stock and 3 tablespoons of melted unsalted butter.
4. Cover with foil and bake for 10-15 minutes.
5. Make sure it has reached 165°F internal temperature.

## **Quiche**

1. Preheat oven to 350°F.
2. Remove all packaging.
3. Bake uncovered for 15-20 minutes.

## **Spring Pea Risotto**

1. Preheat oven to 350°F.
2. Remove all packaging and place yams in a baking dish. Cover tightly with foil.
3. Bake in oven for 20-30 minutes.

## **Potatoes Au Gratin**

1. Preheat oven to 350°F.
2. Remove all packaging and place potatoes au gratin in a baking dish. 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.

## **Roasted Brussels Sprouts with Bacon**

1. Preheat oven to 350°F.
2. Remove plastic lid, bake in a foil covered dish for 20 minutes.
3. Remove from oven and top with fig glaze.

## **Spring Asparagus**

1. Preheat oven 350°F.
2. Remove all packaging and place carrots in a baking dish. Cover tightly with foil.
3. Bake for 15-30 minutes or until internal temperature reaches 160°F.

## **Maple Glazed Carrots**

1. Remove all packaging. Place in a saucepan over low heat to warm the carrots.
2. Stir gently and frequently for 8-10 minutes.

## **Mashed Potatoes**

1. Preheat oven to 350°F.
2. Remove all packaging. Place mashed potatoes into a baking dish. 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.

## **Turkey Gravy**

1. Pour gravy into a heavy saucepan.
2. Over medium heat, 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.