

# HEATING INSTRUCTIONS

## TRADITIONAL HOLIDAY MEAL



### **Smoked Turkey/Cajun Fried Turkey**

Pre-heat oven to 350°. Unwrap turkey and place in pan. Add 1 cup of water to the pan. Cover with foil leaving one corner slightly open. Place in oven and heat approximately 1.5-2 hours or until internal temperature reaches 140°F. Remove turkey from oven and carve immediately.

*Note: The Smoked Turkey may have a pink cast when sliced. This is an expected characteristic of a smoked turkey.*

### **Spiral Sliced Ham**

Pre-heat oven to 350°. Unwrap ham and place in pan. Add 1 cup of water to the pan. Cover with foil leaving one corner slightly open. Place in oven and heat approximately 1-1.5 hours or until internal temperature reaches 140°F. Remove ham from oven and apply heated glaze (see instructions below).

### **Glaze for Spiral Sliced Ham**

Pour 2 Tablespoons of water and contents of glaze packet into a sauce pan. Heat glaze mixture on high, stirring constantly, until simmering. Using a glaze brush, apply glaze by brushing it evenly over the surface of the ham. Place the glazed ham, uncovered, in the oven for an additional 5-15 minutes, until glaze reaches the desired thickness.

### **Cornbread Dressing**

Pre-heat oven to 350°. Cook covered for 20 minutes with one corner of lid slightly opened. Remove foil lid and cook for an additional 5-10 minutes to brown top.

### **Green Beans**

Remove from container and place in sauce pan. Heat on stove over medium heat stirring occasionally until boiling. Remove from heat.

### **Mashed Potatoes**

Pre-heat oven to 350°. Carefully place pan in oven. Heat covered for 30 minutes with one corner of lid slightly opened. Carefully remove from oven.

*CAUTION: Do not tilt pan, contents will be hot.*

### **Brown Gravy**

Remove from container and place in sauce pan. Heat on stove over low heat stirring constantly until hot. Add small amounts of hot water if necessary to reach desired consistency.

### **Dinner Rolls**

For best results, use an oven. Pre-heat oven to 350°F. Remove rolls from packaging and place on a sheet pan. Bake approximately 5-7 minutes or until warm.

*Note: Baking is not required and the dinner rolls can be served at room temperature.*