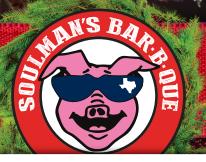
HEATING INSTRUCTIONS TRADITIONAL HOLIDAY MEAL



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 occassionally 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.