



HONEY B HAM

Please refrigerate the ham immediately if not served within 2 hours of pick-up

1. The ham is fully cooked and ready to enjoy. For the very best flavor, take the ham out of the refrigerator and allow it to stand at room temperature for two hours before serving. Refrigerate unused portions immediately.
2. Heating is not recommended, as it may cause the ham to dry out and lose flavor.
3. To freeze any unused ham for later use, please wrap in aluminum foil and freeze within 5 days of purchase.

WHOLE TURKEY

Reheat time, Cold turkey 1.5 hours

Please refrigerate the Turkey immediately if not served within 2 hours of pick-up. Turkey is fully cooked. If frozen, thaw completely under refrigeration before heating. Promptly refrigerate all uneaten portions.

1. Remove from bag, place in a shallow pan breast side up, cover with foil.
2. Place pan directly into a pre-heated 350° oven for 8-10 minutes per pound.
3. To determine if Turkey is properly cooked, place a meat thermometer in the thickest section of the inner thigh without touching the bone. After the thigh meat reaches 180°F, All Meat (including any that remains pink) is safe to eat.
4. If browning is desired remove foil the last 15-20 minutes of cooking.
5. Allow turkey to stand 15 minutes, carve and serve.

HEATING INSTRUCTIONS

HEAT IN A CONVENTIONAL OVEN AT 350°

CORNBREAD DRESSING

Cooking time - 1 hour

1. Remove lid from stuffing and cover with aluminum foil.
2. Place in a pre-heated 350° oven for 35 to 45 minutes.
3. Carefully remove foil and continue cooking for 10 – 15 minutes until top browns.

GREEN BEAN CASSEROLE

Cooking time - 1 Hour

1. Remove lid from green bean casserole and cover with aluminum foil.
2. Place in a pre-heated 350° oven for 35 to 45 minutes.
3. Carefully remove the foil, sprinkle topping over casserole and return to oven for 10 – 15 minutes to brown topping

SWEET POTATO CASSEROLE

Cooking time - 65 minutes

1. Remove lid from yams and cover with aluminum foil.
2. Place in a pre-heated 350° oven for 60 minutes or until tender.
3. Carefully remove the foil, stir sweet potatoes and return to oven for up to 5 minutes or until brown.

BROC AND RICE CASSEROLE

Cooking time - 45 minutes

1. Remove lid from broccoli and rice casserole and loosely cover with aluminum foil.
2. Place in a pre-heated 350° oven for 35 to 45 minutes
3. Remove foil, stir to fluff and serve.