

# Merry Christmas

## Mac & Cheese

*(aluminum pan with plastic lid)*

- Remove plastic lid and cover tightly with foil.
- Preheat oven to 350°F.
- Bake 30–40 minutes until bubbling around the edges.
- Uncover for the last 10 minutes to brown the top.

OPTIONAL: Add a splash of cream or milk under the foil before reheating for extra richness.

## Mashed Potatoes

*(aluminum pan, with plastic lid)*

- Remove plastic lid and cover with foil.
- Add a few pats of butter over the top.
- Preheat oven to 350°F.
- Bake 40-50 minutes, stirring halfway through if possible.
- Reheat to 165°F internal. Stir before serving.

## Sorghum-Glazed Carrots

*(aluminum pan, with plastic lid)*

- Remove plastic lid and cover with foil.
- Preheat oven to 350°F.
- Bake 25-30 minutes until hot.
- Uncover the final 10 minutes to let glaze caramelize.
- Stir gently before serving.



## Garlic Butter Green Beans

*(aluminum pan, with plastic lid)*

- Remove plastic lid and cover with foil.
- Preheat oven to 350°F.
- Bake 25-30 minutes until hot & tender.
- Toss lightly before serving to recoat with garlic butter.

## Dinner Rolls

- Preheat oven to 325°F.
- Remove rolls from plastic bag and place them in an oven-safe dish.
- Keep the rolls covered with foil or damp towel to prevent drying.
- Warm 10-12 minutes until soft and lightly heated.
- Brush with melted butter immediately after removing from oven and serve warm.

## PRIME RIB, TURKEY, HAM & SIDES

### HEATING INSTRUCTIONS



## Whole Smoked Turkey

*Packaged in an aluminum pan inside a plastic bag.  
Do not place the plastic bag in the oven.*

### PREHEAT THE OVEN TO 325°F.

**Chef's Tip:** Brush lightly with melted butter before reheating for a beautiful golden finish.

- Remove the turkey and aluminum pan from the plastic bag.
- Leave the turkey in the aluminum pan and add ½ cup water to the bottom of the pan for gentle steam.
- Cover tightly with foil.
- Reheat until the thickest part of the breast reaches 165°F internal temperature.

### Approximate heating times:

- **10–12 lb turkey:** 1 hour 15 minutes – 1 hour 45 minutes - serves 4-6
- **22–24 lb turkey:** 2 hours 15 minutes – 3 hours - serves 8-12

### For crispier skin:

- Remove the foil during the final 10–15 minutes of reheating.
- Rest 10 minutes before carving.



\*\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.



## Smoked Prime Rib

Packaged in an aluminum pan inside a plastic bag.

Do not place the plastic bag in the oven.

Roast is fully cooked & smoked, rare. Keep whole for reheating.



## Smoked Spiral Ham

Ham is fully cooked. Keep whole for reheating.

Packaged in an aluminum pan inside a plastic bag.

Do not place the plastic bag in the oven.

### PREHEAT THE OVEN TO 325°F.

#### Prepare the roast:

- Leave the roast in the aluminum pan provided.
- Do NOT add water or stock.
- Cover tightly with foil.
- Allow the roast to sit at room temperature for 45 minutes before reheating.

#### Reheat in the oven:

- Place the covered pan on the center rack.
- Use a meat thermometer for accuracy.
- Oven temperatures vary. Reheating times are approximate. Check internal temperature often and adjust time as needed.**
- Remove the roast from the oven 5-10<sup>a</sup> below your desired final temperature. The roast will continue to cook warm as it rests.**
  - RARE: Remove 115-120°F >> Final 120-125°F (45-75 minutes)**
  - MEDIUM-RARE: Remove 125-130°F >> Final 130-135°F (60-90 minutes)**
  - MEDIUM: Remove 135-140°F >> Final 140-145°F (75-105 minutes)**
  - MEDIUM-WELL: Remove 145-150°F >> Final 150-155°F (90-120 minutes)**
  - WELL-DONE: Remove 155-160°F >> Final 160-165°F (105-135 minutes)**

#### Optional crisper exterior:

- Once the roast is within 5-10 degrees of your target temperature, uncover it and raise the oven to 450°F for 5-10 minutes to crisp the exterior.
- Watch closely.

#### Rest before slicing:

- Remove from the oven, keep covered, and rest 10-15 minutes before carving.

### PREHEAT THE OVEN TO 325°F.

#### Prepare the ham:

- Leave the ham in the aluminum pan provided.
- Do NOT add water or stock.
- Cover tightly with foil.
- Allow the ham to sit at room temperature for 45 minutes before reheating.

#### Reheat (250°F):

- Warm gently until the ham reaches an internal temperature of 140°F.

#### Approximate time for full 9 lb hams:

- 1 hour 45 minutes – 2 hours 30 minutes

#### Apply the Bourbon Orange Glaze:

- When the ham reaches 130-135°F, remove foil and brush the glaze generously over the ham, letting it flow between spiral slices.

#### Finish the ham:

- Return to the oven uncovered, increase the heat to 450°F, and roast for 10-15 minutes, until the glaze is caramelized and glossy.
- Watch closely—glazes can darken quickly.

#### Rest before serving:

- Rest 10 minutes before carving.

#### Serve:

- Serve warm. Optional: warm remaining glaze and drizzle over sliced ham.

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