



Holiday Catering Heating Instructions

Honey Glazed Spiral Sliced Ham

Ham may be served cold if desired.

Conventional Oven

1. Preheat oven to 300°F.
2. Remove ham from all packaging and place face down into a cooking pan
3. Bake for 1 hour to 1 hour, 30 minutes or until internal temperature reaches 165°F
4. Serve hot

Microwave

1. Remove ham from all packaging and place face down onto a microwave safe pan
 2. Microwave on high for approximately 10 minutes or until internal temperature reaches 165°F
 3. Serve hot
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Whole Cooked Turkey

Refrigerated cooked turkey (10-12 lbs.)

1. Keep turkey refrigerated until ready to heat
 2. Preheat conventional oven to 325° F
 3. Remove bag, place turkey, breast side up in a shallow pan
 4. Let turkey rest at room temperature for 30 minutes (no longer)
 5. Cover turkey with foil. Seal foil around pan
 6. Bake for approximately 1 hour 30 minutes to 2 hours or until internal temperature reaches 165°F
 7. Serve Hot
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Turkey Gravy

Stove top

1. Keep product refrigerated until ready to heat
2. Remove contents and place in saucepan
3. Heat over medium heat 20-25 minutes, stirring occasionally
4. Serve hot

Microwave

1. Keep product refrigerated until ready to heat
2. Remove contents and place in microwave safe container
3. Microwave on high for 6 minutes if thawed, 15 minutes if frozen
4. Serve hot



Holiday Catering Heating Instructions

Cornbread Dressing

Refrigerated Cornbread Dressing

1. Preheat conventional oven to 400° F
2. Remove lid and place in oven
3. Bake for 1 hour until golden brown
4. Remove from oven and let cool 1 to 2 minutes before serving

Frozen Cornbread Dressing

1. Preheat oven to 400° F
 2. Remove lid and place in oven
 3. Bake for 1 hour 15 minutes until golden brown
 4. Remove from oven and let cool 1 to 2 minutes before serving
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Carrot Soufflé

Refrigerated Carrot Soufflé

1. Preheat conventional oven to 400° F
2. Remove film and lid from container
3. Place pan into preheated oven
4. Bake for 45-50 minutes until golden brown and center is firmly set (internal temp. should be 190° F)
5. Remove from oven
6. Let cool 10-15 minutes and sprinkle generously with powdered sugar

Frozen Carrot Soufflé

1. Preheat conventional oven to 400° F
2. Remove film and lid from container
3. Place pan into preheated oven
4. Bake for 50-60 minutes until golden brown and center is firmly set (internal temp. should be 190° F)
5. Remove from oven
6. Let cool 10-15 minutes and sprinkle generously with powdered sugar