

# HAM DINNER RE-HEATING

THANK YOU ORDERING YOUR HOLIDAY MEAL FROM ROTH'S

We want to help you make your Holiday perfect, so we have enclosed these reheating instructions to guide you. Please remember that different ovens can vary on temperature and amount of time required.

Foil pans cannot go into microwave, if you want to microwave your side dishes, please put in a microwave safe dish. We strongly recommend that you do not microwave your ham.

Your meal is fully cooked, but it is important that you follow safety guidelines in re-heating your meal. All foods should be re-heated in 350 degree oven to 165 degrees F.

1. **Ham:** Heat to 165 degrees (approximately 35-45 minutes). Put on a platter, spoon drippings over the ham.
2. **Green bean Almondine:** leave lid on pan, heat to 165 degrees (approximately 20 minutes) remove lid, top with cranberries enjoy.
3. **Whipped Candied Yams:** leave lid on pan, heat to 165 degrees (approximately 20 minutes), when there is 5 minutes of cooking time left, remove lid, top with marshmallows and candied walnuts return to oven, (without lid), until lightly browned.
4. **Stuffing:** Leave lid on pan, Place in oven. Heat to 165 degrees (approximately 45 minutes) If you like a crispy top remove lid for the last 10min of cooking.
5. **Scalloped Potatoes:** Leave lid on pan, Heat to 165 degrees (approximately 30 minutes). Top with cheddar cheese, Return to oven without lid to melt cheese.
6. **Crispy Blackberry Cobbler:** Place on baking sheet and heat at 350 degrees for (approximately 25 minutes). Let stand 15 minutes. Enjoy!