

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 re-heating 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 and garnish with spiced apple rings.
2. **Stuffing:** leave lid on pan, heat to 165 degrees (approximately 45 minutes), if you like a crispy top on your stuffing remove the lid for the last 10 minutes of cooking time.
3. **Scalloped Potatoes:** leave lid on pan, heat to 165 degrees (approximately 40 minutes), top with cheddar cheese, return to oven without lid to melt cheese.
4. **Green Bean Casserole:** leave lid on pan, heat to 165 degrees (approximately 40 minutes) remove lid, put crispy onions on top and toast for 4-5 minutes. Be sure to watch as the onions can burn.
5. **Candied Yams:** leave lid on pan, heat to 165 degrees (approximately 45 minutes), when there is 10 minutes of cooking time left, remove lid, top with marshmallows and return to oven, (without lid), until lightly browned.
6. **Gravy:** put gravy in a saucepan and heat to a slow boil. Stir often to prevent scorching.

