

# Ham Dinner Reheating Instructions

Serves 8-10

This dinner contains all fresh products and should be served within two days of purchase to guarantee freshness. Keep refrigerated until ready to heat and serve.



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**Oven temperature: 350 F. Ovens vary; adjust cooking times accordingly.**

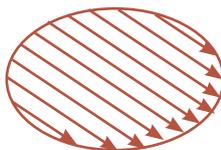
## HAM

**Heat oven to 350 F. Scoring is optional.**

1. Remove ham from bag and follow scoring steps below if desired.
2. Place ham flat side down in a semi-deep heavy roasting pan. *We recommend heating your ham in a heavy roasting pan, however a disposable foil pan is provided for your convenience. If using the foil pan, make sure to support it by placing it on a rimmed baking sheet.*
3. Spread approximately half the jar of chutney over the surface of the ham and cover with foil. Place pan in oven and bake for 2–2½ hours (10 minutes per pound of ham is the general rule).
4. Remove foil and spread remaining chutney over entire surface of ham, making sure the heaviest amount is on top. Return to oven uncovered for another 25–30 minutes or until ham is 160 F.
5. Remove from oven and let rest 15 minutes before carving.

### Scoring ham:

1. Place ham cut side down on cutting board. Position knife at one side of ham and to the left. Make a diagonal cut ¼ to ½ inch deep to the bottom right of the ham. Continue making cuts ½ to ¾ inch wide across the ham.
2. Repeat step one but cut from right to left, forming a diamond pattern.



## CARAMELIZED FENNEL AND POTATO AU GRATIN

**Heat oven to 350 F.**

1. Remove plastic lid and cover with foil.
2. Place in oven on center rack and bake for 30 minutes. Remove foil and bake for another 40 minutes or until center is 165 F.
3. Remove from oven and let rest for 5 minutes before serving.

## PARISIAN STYLE CARROTS WITH HONEY BUTTER

**Heat oven to 350 F.**

1. Remove plastic lid and cover with foil.
2. Place in oven on center rack and bake for 30 minutes. Remove foil and stir carrots. Place back in oven for another 30 minutes or until center is 165 F.
3. Remove from oven and let rest for 5 minutes before serving.

## WHITE TEA BUNS

Your fresh rolls are fully baked but may be warmed in the oven. Remove from bag and place in oven on tray for approximately 5 minutes until warm.

## TOSSED SALAD

1. Place lettuce in a large mixing bowl. Pour dressing over top and gently toss until lettuce is coated. If you prefer a lightly dressed salad, use about half of the dressing.
2. Place tossed salad in serving bowl, top with salad topping and serve.

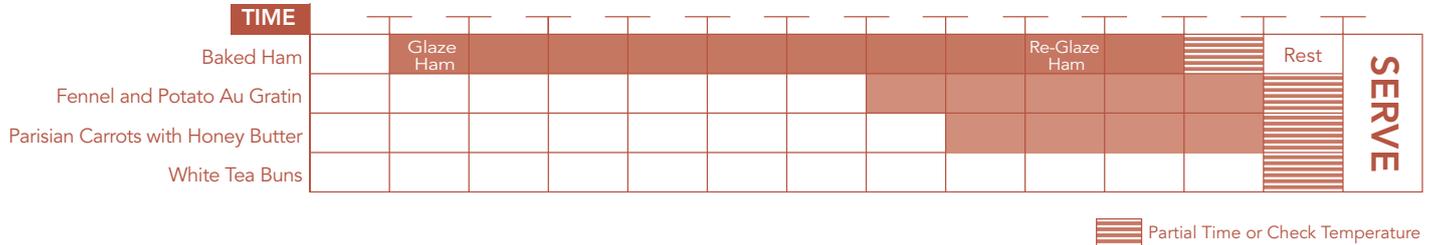
## CARROT CAKE WITH CREAM CHEESE FROSTING

Keep refrigerated. Let stand at room temperature for one hour before serving.

## HAM DINNER REHEATING INSTRUCTIONS

Heat oven to 350 F. Using the chart below, fill in the time slots starting on the far right with the time you would like to serve your dinner and, working to the left, fill in each time slot by the quarter hour. Simply follow the guideline on when to place the various meal components in your oven and when they will be ready to remove.

*For safety, remember most hot foods should be heated to at least 165 F. Ham should be heated to a minimum 145 F.*



Follow this example for your meal planning schedule.

In this case we plan to serve the meal at 4 p.m. We put the ham in the oven at 1:00 p.m., potatoes at 2:30 p.m., etc. The shaded area indicates time the item is in the oven.

