

Home for the Holidays Easter Heating Instructions

*Please refrigerate all food items as soon as possible after pick up until they are ready to be cooked.
Preheat your oven, heating tips are for conventional ovens. If using a convection oven reduce temperature by 25 degrees.

Spiral Glazed Ham

- *Preheat oven to 325 degrees, cook 1.5 hrs. – 1.45hrs.
- *Internal temperature should read 140 degrees
- *Let rest for 15 minutes then cut - Enjoy!

Roast Leg of Lamb with Herbs

- *Preheat oven to 325 degrees, cook 1.5 hrs. – 1.45hrs.
- *Internal temperature should read 135 degrees (medium)
- *Let rest for 15 minutes then cut - Enjoy!

Tenderloin of Beef

- *Preheat oven to 325 degrees, cook approx. 45min – 1hr.
- *Internal temperature as follows:

Rare	110 degrees
Medium Rare	120 degrees
Medium	130 degrees
Medium Well	135 degrees
Well	145 degrees
- *Let rest 25 minutes then cut – Enjoy!

Roast Pork Loin with Cranberry Apple Stuffing

- *Preheat oven to 325 degrees, cook approx. 1hr. – 1.45hrs.
- *Internal temperature should read 165 degrees
- *Let rest for 15 minutes then cut - Enjoy!

Side Dishes

*Green Beans Almondine, Honey Glazed Carrots, Tender Spring Peas w/ Pancetta, Roasted Rosemary Red Bliss Potatoes, and Au Gratin Potatoes cook uncovered for 20 minutes at 375 degrees

*Garlic & Chive Whipped Potatoes, cook covered for 30 minutes at 350 degrees (add warm milk for a creamier mashed potato)

*Pan (Lamb) Gravy, Merlot Sauce, Mushroom Demi-Glace & Pineapple Raisin Sauce to be heated in saucepan on stove, add water if necessary

Baked Goods

*Dinner Rolls, 350 degrees for 10 – 15 minutes

Hors d'oeuvres

*Scallop & Bacon Skewer – remove glaze and keep at room temperature; 350 degrees, uncovered for 10 minutes & add glaze

*Crabmeat Stuffed Mushrooms – 350 degrees, uncovered for 15 minutes

*Asparagus & Asiago Wraps - 350 degrees, uncovered for 10 minutes

*Smoked Gouda Mac & Cheese Bites – 350 degrees, uncovered for 10 minutes

*Petite Arancini – 350 degrees, uncovered for 10 minutes

*Almond Raspberry Brie Tart –350 degrees, uncovered for 10 minutes

*Spanakopita – 350 degrees, uncovered for 10 minutes

*Classic Mini Quiche – 350 degrees, uncovered for 10 minutes