

Spiral Sliced Ham Dinner



Heating Instructions

Conventional Oven:

Heat approximately 1 hour 30 minutes

Preheat oven to 350°F. Remove ham from package and place in a roasting pan with a depth of at least 2 inches. Cover ham loosely with aluminum foil, crimping to edge of pan, and place on middle rack of oven; heat for approximately 45 minutes.

Remove plastic lids and cover Duchess Potatoes, Corn Pudding, and Seasoned Green Beans loosely with aluminum foil. Place on a baking sheet and add to oven with the ham; heat ham and side dishes for 30 minutes. Remove ham from oven and discard aluminum foil. Apply half** of the ham glaze over ham, coating evenly. Remove side dishes from oven and uncover. Return ham and side dishes to oven for additional 15 minutes.

Remove White House Roll Clusters from plastic packaging and cover tray loosely with aluminum foil. Heat for final 10 minutes of ham and side dish cycle.

** Reserve remaining glaze for leftovers.

Allow side dishes to rest 30 seconds before removing from baking sheet.

Microwave:

Ham: Place ham slices in a microwave safe dish and top with desired amount of glaze. Cover loosely with a paper towel and heat at 80% power for approximately 2-3 minutes per pound. Times will vary with power of microwave and amount being heated. For exact time, consult microwave manual. Do not overheat.

Side Dishes: Remove plastic lids from the Duchess Potatoes, Corn Pudding, and the Seasoned Green Beans and cover loosely with a paper towel. Heat containers separately at 80% power for approximately 4-6 minutes or until desired serving temperature is reached. **Allow side dishes to rest 30 seconds before handling.**

White House Rolls: Remove from plastic bag. Cover loosely with a paper towel and microwave at 80% power for approximately 30 seconds or until warm. Do not overheat.

Leftovers:

Any leftovers should be refrigerated promptly. A general recommendation is to refrigerate within 2 hours of removal from oven.