Easter
Re-Heating Directions

| Entrées

Traditional Glazed Carved Natural Ham

Oven: Preheat oven to 350° F. Place carved ham on a baking tray and cover with aluminum foil. Cook for 15 minutes per pound. Remove aluminum foil during the last 10-15 minutes and top with reserved glaze until a golden brown. Check temperature of ham to ensure internal temperature of 150-155 degrees is reached.

All oven temperatures vary, so check often with a meat thermometer.

Herb Encrusted Salmon

Oven: Preheat oven to 350° F. Cook, covered with foil, for 8-10 minutes, depending on quantity, or until internal temperature reaches 140° F.

All oven temperatures vary, so check often.

Herb Crusted Tenderloin

Oven: Preheat oven to 350° F. Pour au jus on bottom of oven safe dish. Cook, uncovered, for 15-20 minutes. Anticipate internal cooking temperature as follows:

Medium Rare: Re-heat to 125-135° F	Medium well: Re-heat to 145-155° F
Medium: Re-heat to 135-145° F	Well done: Re-heat to 165° F

All oven temperatures vary, so check often with a meat thermometer. When the internal temperature reached your desired temperature for wellness, your meat is done.

* Please note some smaller quantity items may be packaged in plastic containers. Please do not place in oven.

| Vegetables

Roasted Brussel Sprouts

Oven: Preheat oven to 350° F. Cook, covered with foil, for 6-7 minutes per pound.

All oven temperatures vary, so check often.

Green Bean Almondine

Oven: Preheat oven to 350° F. Cook, covered with foil, for 6-7 minutes per pound.

All oven temperatures vary, so check often.

Honey Glazed Baby Carrots with Raisins

Oven: Preheat oven to 350° F and cook, covered with foil, for 8-10 minutes per pound.

All oven temperatures vary, so check often.

| Potatoes & Rice

Cheesy Potato Casserole with Ham

Oven: Preheat oven to 350° F. Cook, covered with foil, for 20 minutes per pound, 15 minutes per an additional pound, or until internal temperature reaches 165° F. Remove cover and cook for and additional 10-15 minutes.

All oven temperatures vary, so check often.

Herb and Wild Rice Pilaf

Oven: Preheat oven to 350° F. Cook, covered with foil, for 15 minutes or until internal temperature reaches 165° F.

All oven temperatures vary, so check often.

Sendik's Premium Yukon Gold Mashed Potatoes

Oven: Preheat oven to 350° F. Cook, covered with foil, for 15 minutes per pound, or until internal temperature reaches 165° F. Uncover for remaining 5 minutes if crispy top is desired.

All oven temperatures vary, so check often.

Traditional Twice Baked Potatoes

Oven: Preheat oven to 350° F and cook, covered with foil, for 15 minutes per ound, or until internal temperature reaches 165° F.

All oven temperatures vary, so check often.

Side Dishes

Creme Brulee French Toast

Oven: Preheat oven to 300° F. Bake, covered with foil, for 20-25 minutes, depending on quantity, or until internal temperature reaches 165° F.

All oven temperatures vary, so check often.

Quiche

Oven: Preheat oven to 350° F. Bake for 20-30 minutes, or until internal temperature reaches 165° F.

Sendik's Mac N' Cheese

Oven: Preheat oven to 350° F. Bake for 15 minutes per pound, or until internal temperature reaches 165° F.

Easter Meal for 2 or 6

Traditional Glazed Ham

Oven: Preheat oven to 350° F. Cook, covered with foil for 15 minutes. Remove foil cover and cook for an additional 5 minutes or until internal temperature reaches 165° F.

All oven temperatures vary, so check often.

Roasted Parmesan Potatoes

Oven: Preheat oven to 350° F. Cook, covered with foil for 20 minutes or until internal temperature reaches 165° F.

All oven temperatures vary, so check often.

Green Bean Almondine

Oven: Preheat oven to 350° F. Cook uncovered for 7 - 8 minutes.

All oven temperatures vary, so check often.

Microwave instructions

Remove item(s) from the container and place into a microwave safe container. Microwave on high for 1 minute 30 seconds, stir. Microwave for an additional 1 minute to 1 minute and 30 seconds until an internal temperature of 165° F is reached.