UMass Fresh®

Holiday Dinner

HOURS/MINUTES UNTIL SERVING:

IF YOU DID NOT PURCHASE A HAM

:90	About an hour and a half before you want to eat, pre-heat your oven to 350˚F for 30 minutes. Remove all covers from the food. Cover the pierogi and mac & cheese with aluminum foil.
:60	Place Mac & Cheese in the oven.
:45	Place mashed potatoes in the oven.
:30	Place sweet potatoes in the oven.
:20	Place pierogi, green vegetables, and butternut squash in the oven.
:10	Remove aluminum foil from the mac & cheese.
:05	Combine Little Leaf lettuce with craisins, beets, almonds, and blue cheese and, toss lightly. Serve with the cider-honey vinaigrette.

IF YOU PURCHASED A HAM

Pre-heat your oven to 350˚F about 2½ hours before you want to eat.

Remove the ham from plastic and place in a foil pan, add about 1/2 cup of water to the bottom of the pan and place in the preheated oven for 2 -2½ hours.

After 30 minutes, continue following directions above.

For the cider glaze, pour it into a sauce pan and heat gently on medium-low heat, stirring often, until it reaches a simmer. Keep warm.

When the ham reaches 165˚F, brush it with a little bit of the glaze and return to the oven for another 5 minutes.

Serve the remaining glaze on the side.

Check internal temperature of all menu items with thermometer. Internal temperature should reach 165˚F for 15 seconds.

If internal temperature is below 165˚F place back in oven, continue baking until internal temperature reaches 165˚F or above.

COOKING INSTRUCTIONS

*A note about cooking times; oven times and temperatures may need to be adjusted as many home ovens operate differently. It's best to plan for additional time just in case. If you have a convection oven, using the convection fan will generally speed up cooking times. Additionally, if reheating is taking longer than anticipated, it is perfectly fine to increase the temperature of the oven to 375˚F or even 400˚F, or if reheating seems to be going quite a bit faster, turn the oven down to 300˚F and wait to put the green vegetable in the oven until you are closer to serving.

Questions? 413-545-2472

Approximate Cooking Times and Temperatures	
Mac & Cheese	350˚F for 45 minutes to 1 hour
Mashed Potatoes	350˚F for 20-40 minutes
Sweet Potatoes	350˚F for 20-30 minutes
Green Vegetable	350˚F for 10-20 minutes, or simply saute in a pan for 2-3 minutes before serving
Pierogi	350˚F for 10-20 minutes, or simply saute in a pan for 3-4 minutes before serving
Butternut Squash	350˚F for 15-20 minutes
Pumpernickel Raisin Bread	Remove from plastic bag 350˚F for about 5 minutes
**If Purchased-Ham*	350˚F for 2 to 2½ hours
Cider Glaze	Heat in a pot on the stove top and serve warm

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