



UMass Fresh

# Holiday Dinner

## COOKING INSTRUCTIONS

### HOURS/MINUTES UNTIL SERVING:

**:45** Pre-heat your oven to 325F for 15 minutes. Remove all covers. Cover the pierogis with aluminum foil.

**:30** Place potato leek gratin, mac and cheese, sweet potatoes, and pierogis in the oven.

**:20** Place shaved Brussels sprouts and lasagna rolls in the oven

**:10** Combine Little Leaf lettuce with pears, almonds, blue cheese, and craisins, toss lightly. Serve with maple vinaigrette.

Check internal temperature of all menu items with thermometer. Internal temperature should reach 165F for 15 seconds. If internal temperature is below 165F place back in oven, continue baking until internal temperature reaches 165F or above.

### IF YOU PURCHASED A HAM

**1:30** Remove ham from plastic, place in foil pan, add ½ cup of water to the bottom of the pan and place on the center oven rack, bake for about 1 hour

**:10** Place cider glaze in a saucepan. Heat gently over med-low heat, stirring often. Heat until internal temperature reaches 165F.



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