



UMass Fresh

# Holiday Dinner

## COOKING INSTRUCTIONS

### HOURS/MINUTES UNTIL SERVING:

- :45** Pre-heat your oven to 325° F for 15 minutes. Remove all plastic covers. Cover the pierogies and mac & cheese with aluminum foil.
- :30** Place potato leek gratin, mac and cheese, lasagna roll, root vegetable hash, and butternut squash in the oven.
- :20** Place pierogies in the oven
- :10** Remove aluminum foil from the mac & cheese
- :05** Combine Little Leaf lettuce with craisins, roasted pears, and blue cheese and, toss lightly. Serve with vinaigrette. Check internal temperature of all menu items with thermometer. The 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.

### IF YOU PURCHASED A HAM

- Pre-heat your oven to 325° F about 1 1/2 hours before you want to eat
- Remove the ham from plastic and place in a foil pan, add about ½ cup of water to the bottom of the pan and cover with aluminum foil. Place the pan in a preheated oven for 1 to 1 ½ hours. *After 1 hour, 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. Reserve warm
- When the ham reaches an internal temperature of 165° F for 15 seconds, remove it from the oven, pour some of the cider glaze over top, and reserve warm. Serve the remaining cider glaze on the side.



UMassAmherst

UMass Dining