



UMass Fresh®

Holiday Dinner

COOKING INSTRUCTIONS

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 325° F for 30 minutes. Remove all covers from the food. Cover the pierogies and mac & cheese with aluminum foil.
- :60** Place Mac & Cheese in the oven.
- :45** Place mashed potatoes in the oven.
- :30** Place root vegetable hash & butternut squash in the oven.
- :20** Place pierogies and green vegetable in the oven.
- :10** Remove aluminum foil from the mac & cheese.
- :05** Combine Little Leaf lettuce with raisins, beets, almonds, and blue cheese and, toss lightly. Serve with the cider-honey vinaigrette.

IF YOU PURCHASED A HAM

Pre-heat your oven to 325° F about 2 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 1 1/2-2 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. Reserve 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.



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