



UMass Fresh

Holiday Dinner

COOKING INSTRUCTIONS

HOURS/MINUTES UNTIL SERVING:

1:45 Pre-heat your oven to 325°F for 15 minutes. Remove all covers.

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.

:30 Cover Portobello Mushroom Stroganoff with tin foil. Place foiled Portobello Mushroom Stroganoff, Garlic Mashed Potatoes, Mac and Cheese, Sweet Potato Puree next to the ham. Continue baking the ham (along with side dishes) for an additional 30 minutes.

Place Cider Glaze in a saucepan. Heat gently over med-low heat, stirring often. Heat until internal temperature reaches 165°F.

:10 Combine Little Leaf Lettuce with Beets, Fennel and Red Onions, toss lightly. Serve with Balsamic Vinaigrette. 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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