



UMass Fresh

Holiday Dinner

COOKING INSTRUCTIONS

HOURS/MINUTES UNTIL SERVING:

IF YOU DID NOT PURCHASE A HAM

- :60** About 1 hour before you want to eat, pre-heat your oven to 325°F for 15 minutes. Remove all covers. Cover the pierogies and mac & cheese with aluminum foil.
- :45** Place potato leek gratin and mac & cheese in the oven.
- :30** Place root vegetable hash & butternut squash in the oven.
- :20** Place pierogi and green beans in the oven.
- :10** Remove cover 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. 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 1/2 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 1/2 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.
- When the ham reaches 165F, 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.



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