



# HAPPY EASTER!



Debbie, Chef Jennifer, Chef AJ, Chef Alysha, and Team Goddess

Preheat your oven. Times are approximate, and all items should be heated to an internal temperature of 165°F.

MENU ITEM	FIRST/THEN	OVEN TEMP	COVERED/ UNCOVERED	TIME
Half Leg of Smoking Goose City Ham		350°F	Covered	30–35 minutes
Sliced Smoking Goose Ham		350°F	Covered	15–20 minutes
Roasted Leg of Lamb		350°F	Covered	30–35 minutes
Herb Roasted Chicken	First	350°F	Covered	20–25 minutes
	Then	350°F	Uncovered	10 minutes
Spring Vegetable Pie	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Potatoes Au Gratin	First	350°F	Covered	10–15 minutes
	Then	350°F	Uncovered	10 minutes
Grilled Asparagus	Oven	350°F	Uncovered	10 minutes
	Or Pan	Medium High Heat	Uncovered	3–5 minutes
Roasted Carrots	Oven	350°F	Uncovered	10 minutes
	Or Pan	Medium High Heat	Uncovered	3–5 minutes
Roasted Cabbage	Oven	325°F	Covered	10–12 minutes
	Or Pan	Medium High Heat	Uncovered	8–10 minutes
Hogs in a Blanket	Oven	350°F	Covered	8–10 minutes
Ham and Cheese Spinach Puffs & Mushroom Caramelized Onion Tarts	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Dinner Rolls/Sourdough Rolls		350°F	Covered	3–5 minutes
Strawberry Rhubarb Crumble	First	Bring to Room Temp		
	Then	350°F	Covered	15–20 minutes