DIXIE BONES

HOLIDAY FOOD WARMING INSTRUCTIONS

We make our food using the greatest care & finest ingredients. At each step during the process, we follow government safety temperatures. Please continue our commitment to safety by keeping your holiday food at the proper temperatures & carefully following our reheating directions.

KEEP REFRIGERATED UNTIL READY TO HEAT & SERVE

Ham (whole & sliced) & turkey breast (whole & sliced) bread pudding & cobblers

KEEP FROZEN UNTIL READY TO HEAT & SERVE

Mashed potatoes, cornbread dressing, sweet potato casserole, macaroni & cheese, collard greens, green beans, gravy & cornbread.

PLEASE NOTE: All microwaves & stoves are different – ELECTRIC or GAS can vary dramatically temperature wise. The number of items in the stove also affects warming. Allow extra time just in case.

All meat is fully cooked - DO NOT OVERHEAT or YOUR MEAT WILL BE DRY

HAM-Whole - KEEP REFRIGERATED UNTIL READY TO HEAT

Time: 1 hour & 15 minutes **Temperature:** 325°

Remove from vacuum pack. Place the ham on a rack in a pan holding about 1 cup of water. Cover & place in a 325° oven for 1 hour. Uncover & return to oven for 15 minutes.

TURKEY BREAST-Whole KEEP REFRIGERATED UNTIL READY TO HEAT

Time: 1 hour & 30 minutes **Temperature:** 325°

Remove from vacuum pack. Place the turkey breast on a rack in a pan holding about 1 cup of water. Cover & place in a 325° oven for 1 hour & 15 minutes. Uncover & return to oven for 15 minutes. Insert a meat thermometer-the temperature should be 140°.

HAM & TURKEY-Sliced KEEP REFRIGERATED UNTIL READY TO HEAT

Time: 1-2 minutes + 30 seconds-1 minute **Microwave:** High

Remove from vacuum pack. Place slices in a shallow dish with a teaspoon of water & cover with plastic wrap. Microwave on high for one minute. Check temperature. If necessary, microwave for an additional 30 seconds to 1 minute.

MASHED POTATOES - COLLARD GREENS - GREEN BEANS KEEP FROZEN

Time: 50 - 70 minutes 1-quart pan **Temperature:** 325°

Place covered pan in oven. After 50 minutes, remove top & stir. If not hot enough, replace the cover & return to oven for 10-20 minutes.

SWEET POTATO CASSEROLE KEEP FROZEN

Time: 45 – 60 minutes **Temperature:** 325°

Place covered pan in oven for 45 minutes. Remove cover & sprinkle marshmallows on top. Return to oven for 10 minutes or until marshmallows are golden brown.

MACARONI & CHEESE KEEP FROZEN

Time: 50 – 75 minutes **Temperature:** 325°

Leave macaroni & cheese covered & place in oven for 50 minutes. Remove cover & return to oven for 15-25 minutes to brown the top.

CORNBREAD DRESSING KEEP FROZEN

Time: 60 - 75 minutes **Temperature:** 325°

Leave covered & place in oven for 1 hour. Remove top & return to oven for 15 minutes or until dressing is browned.

GRAVY KEEP FROZEN

(Note: The container is *not* microwave safe)

Time: 15-20 minutes **Temperature:** medium heat

To thaw, place the closed container in a bowl of hot water. When slightly melted the gravy will easily slide out. Pour the gravy into a sauce pan. Add ¼ cup of water (per pint) or ½ cup of water (per quart). Heat to desired temperature. **Do not boil**.

CORNBREAD KEEP FROZEN

Time: 30 minutes **Temperature:** 325°

Place covered cornbread in oven & heat for 30 minutes. Remove cover & allow to rest (in a warm place) for 5 minutes before slicing.

BREAD PUDDING KEEP REFRIGERATED

Time: 20 – 30 minutes **Temperature:** 325°

Place uncovered pan in oven for about 20 minutes, remove & check. **DO NOT OVER HEAT!** It should be a little warmer than room temperature. Meanwhile, pour the caramel sauce into a pan on the stove on **LOW HEAT**. **DO NOT OVERHEAT** OR IT WILL TURN INTO HARD CANDY. Remove bread pudding from the oven; pour the caramel sauce over the top & serve.

FRUIT COBBLERS KEEP REFRIGERATED

Time: 30 minutes **Temperature:** 200°

Place uncovered in oven & heat.