



holiday
HAM

REHEATING INSTRUCTIONS

CONVENTIONAL OVEN HEATING (RECOMMENDED)

- 1.) Preheat oven to 325 degrees F.
- 2.) Remove Ham from wrapping.
- 3.) Cover entire Ham with foil.
- 4.) Place Ham flat side down on a cooking rack in a shallow pan.
- 5.) Place Ham in oven and heat for 1 to 3 hours. (Depending on oven)
- 6.) Insert meat thermometer deep into thickest part of the Ham, not touching the bone.
- 7.) Heat the Ham to an internal temperature of **165 degrees F**.
- 8.) For a caramelized crust, remove the foil and cook for an additional 10 minutes.
- 9.) Do not overcook. Ham is fully cooked.
- 10.) Serve immediately.

MICROWAVE OVEN HEATING

- 1.) Remove Ham from wrapping.
- 2.) Carve Ham into desired number of pieces.
- 3.) Place Ham in microwave-safe dish and cover with plastic wrap.
- 4.) Heat the Ham to an internal temperature of **165 degrees F**.
- 5.) Serve immediately.



holiday
TURKEY

REHEATING INSTRUCTIONS

CONVENTIONAL OVEN HEATING (RECOMMENDED)

- 1.) Preheat oven to 325 degrees F.
- 2.) Remove turkey from wrapping. **DO NOT** stuff turkey.
- 3.) Place turkey breast-up on a cooking rack in a shallow pan.
- 4.) Add 2 cups water to the pan and cover with foil.
- 5.) Place turkey in oven and heat for 1 to 2 hours.
- 6.) Insert meat thermometer deep into thickest part of thigh next to body, not touching bone.
- 7.) Heat the turkey to an internal temperature of **165 degrees F**.
- 8.) For crispy skin, remove the foil and cook for an additional 10 minutes.
- 9.) Do not overcook. Turkey is fully cooked.
- 10.) Serve immediately.

MICROWAVE OVEN HEATING

- 1.) Remove turkey from wrapping. **DO NOT** stuff turkey.
- 2.) Carve turkey into desired number of pieces.
- 3.) Place turkey in microwave-safe dish and cover with plastic wrap.
- 4.) Heat the turkey to an internal temperature of **165 degrees F**.
- 5.) Serve immediately.