



REHEATING INSTRUCTIONS

SPIRAL CUT HAM

Preheat oven to 325°. Remove ham from package and discard the round plastic bone guard. Place the largest cut surface of the ham face down in a large baking pan or roaster with 2 to 3 inches on the side. Add 1 cup of water to the pan and cover pan securely with foil or a tight fitting roaster lid. Bake at 325° for 15 minutes per pound or until ham is warm.

For Glaze: Increase oven temperature to 425°. Mix contents of glaze package with 2 tablespoons, plus 1 teaspoon of water. Remove ham from oven and carefully drain any excess ham juices/drippings from the pan. Spoon prepared glaze mixture evenly over the entire surface of the ham. Place ham in oven and heat 5 to 10 minutes or until glaze is set. For optimum tenderness do not over cook. The optimal temperature is 140°.

ROSEMARY ROASTED POTATOES

*Microwave:** Remove lid. Heat 3 minutes, stir. Heat an additional 2-3 minutes or until hot. Stir, let stand two minutes before serving. Stir frequently.

Oven: Preheat the oven to 400°. Place potatoes in an oven safe pan and heat for 15-20 minutes.

GARLIC ROASTED ASPARAGUS

*Microwave:** Remove lid. Heat 3 minutes, stir. Heat an additional two or three minutes or until hot. Stir, let stand two minutes before serving.

Oven: Use an oven safe dish and place in 375-degree oven. Check after 15 minutes. If not yet heated through, continue to cook and check in two minute increments until done. Heat until internal temperature reaches 165 degrees.

QUICHE

Oven (preferred method): Preheat the oven to 375. Bake in foil pan for 25-28 minutes (add 10 minutes if frozen) or until center reaches 165°. Carefully remove from oven and set aside for 5 minutes before serving.

Microwave: Cut into serving portions and place one serving on a microwave safe dish. Heat on high for 2 minutes or until center of the quiche reaches 165°. Let stand 5 minutes before serving.



* If food is in a foil container, remove food and put it in a microwave-safe container before heating it in the microwave.