

EASTER WARMING INSTRUCTIONS

Preheat oven to 350 degrees.

Sliced Bourbon Pineapple Glazed Ham

20 -30 mins. Keep lid on.

Homestyle Mac + Cheese

Remove lid and heat for 30-40 mins.

Southern Green Beans

Place bag in pot of boiling water for 20-30 minutes then cut open into a serving dish, *or* open bag and place green beans in a casserole dish and bake at 350 for 30-40 minutes.

Smoked Gouda Scalloped Potatoes

Remove lid and allow the scalloped potatoes to come to room temperature for 5-10 mins while the oven heats up - cover the dish with foil.

Heat for 45-60 mins. For the last ten minutes, remove the foil.

Bourbon Pineapple Glaze

Pop lid halfway and heat in microwave for 20 secs. Remove and carefully stir, then place back in microwave for 20 secs. Carefully remove and drizzle over ham after ham has been removed from oven. Bourbon Sugar Glaze can also be gently warmed on stovetop.

Beef Short Ribs

Keep lid on and heat for 40-60 mins @ 350 degrees.

Brussels Sprout Salad

Dressing will be on the side. Keep refrigerated until time to serve.

Add dressing and give salad a good toss before serving.

Desserts

Remove cupcakes and Key Lime pie from fridge when ready to eat.

Bake peach crumble at 350 degrees for 20 minutes and let sit for 10-15 minutes before serving.

Warming directions also available at hambycatering.com.