

## Cooking & Holding Instructions

### **HONEYCURED™ HAM or OVEN ROASTED TURKEY BREAST**

These meats are fully cooked and are delicious served cold, but if heating is desired, warm in a preheated 275 degree oven for 10-15 minutes per pound. HONEYCURED™ hams are processed with a special cure that is injected into the ham itself. It is then glazed with a special spice mixture and topped with honey, therefore it should be kept refridgerated. Meats that have not been heated may be frozen, however they may lose some of there unique flavor. If not to be consumed within 5-7 days, you can package it tightly in aluminum foil and freeze. Frozen, the meats will keep for 6 to 8 weeks, and are easily thawed by allowing a full 24 to 48 hours in the refridgerator. We recommend freezing meal size portions 1/2 lb.-1 lb. Once thawed, **DO NOT REFREEZE**. To serve, cut in circular motion around bone at center of ham, then cut between slices to allow easy removal of Honeycured™ Ham slices. Oven Roasted Turkey Breast, slice as desired.

Serving Portions:

Honeycured™ Ham- (16-20 people)

Oven Roasted Turkey- (18-24 people)

### **HOMEMADE DINNER ROLLS**

Place dinner rolls in paper sack and heat in microwave until warm or cover with foil and heat at 250 degrees for about 10-15 minutes in conventional oven. Overheating may cause dinner rolls to become hard.

### **SWEET BREADS**

Keep covered with Saran wrap and hold at room temperature until ready to serve. Can be frozen once.

### **QUICHE, CASSEROLES AND LASAGNA**

Cover with aluminum foil and heat in regular oven at 350 degrees until the inside temperature is approximately 165 degrees. If frozen, thaw for 24 hours in refridgerator before cooking.

### **HOMEMADE COLD SALADS, MERINGUE PIES AND LAYER DESSERTS**

Keep refridgerated until ready to serve.

### **FABULOUS CAKES**

Cakes with whipped topping or cream cheese as well as German Chocolate icings must be stored in refridgerator. All other cakes can be held at room temperature.

### **APPLE DUMPLINS**

Cover loosely with aluminum foil and hold at room temperature until ready to serve, then heat in oven until warm. Wonderful with vanilla ice cream.