

DIXIE BONES

HOLIDAY FOOD WARMING INSTRUCTIONS - 2017

We make our food using the greatest care & finest ingredients. At each step during the process we follow government safety guidelines in regard to 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) & sliced turkey, bread pudding & fruit cobblers.

KEEP FROZEN UNTIL READY TO HEAT & SERVE:

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

HAM-whole

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.

HAM & TURKEY-sliced

Time: 1-2 minutes + 30 seconds-1 minute

Microwave: High

Remove from vacuum pack. Place 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. Remember the meat is fully cooked. **DO NOT OVERHEAT OR YOUR MEAT WILL BE DRY.**

MASHED POTATOES & COLLARD GREENS & GREEN BEANS

Time: 2 $\frac{1}{2}$ quart pan - 1 hour & 10-15 minutes

Temperature: 325°

1 quart pan - 45 minutes

Place covered pan in oven for 1 hour. Remove top & stir. If not hot enough, replace the top & return to oven for 10-15 minutes.

SWEET POTATO CASSEROLE

Time: 2 $\frac{1}{2}$ quart pan - 1 hour & 10-15 minutes

Temperature: 325°

1 quart pan - 45 minutes

Place covered pan in oven for 1 hour. Remove cover & sprinkle marshmallows on top. Return to oven for 10 minutes or until marshmallows brown.

MACARONI & CHEESE

Time: 2 $\frac{1}{2}$ quart pan - 1 hour & 10-15 minutes
1 quart pan - 45 minutes

Temperature: 325°

Leave macaroni & cheese covered & place in oven for 1 hour. Remove cover & return to oven for 15 minutes to brown the top.

CORNBREAD DRESSING (contains pecans)

Time: 2 $\frac{1}{2}$ quart pan - 1 hour & 10-15 minutes
1 quart pan - 45 minutes

Temperature: 325°

The dressing has been **PARTIALLY** cooked - then frozen. **KEEP FROZEN UNTIL PLACING IT IN THE OVEN.** Leave covered & place in oven for 1 hour. Remove top & return to oven for 15 minutes until cornbread is browned.

GRAVY (Note - this container is not microwave safe)

Time: 15-20 minutes

Temperature: medium heat

To thaw, place the closed container in a bowl with hot water - when it is slightly melted the gravy will easily slide out. Pour $\frac{1}{4}$ cup of water (per pint) or $\frac{1}{2}$ cup of water (per quart) & the gravy into a 2 quart sauce pan. Heat to desired temperature (do not boil).

CORNBREAD

Time: 30 minutes

Temperature: 325°

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

BREAD PUDDING

Time: 20 minutes

Temperature: 325°

Place uncovered pan in oven for about 20 minutes. Meanwhile, pour the caramel sauce into a pan on the stove on **LOW HEAT**. **DO NOT OVERHEAT - IT WILL TURN INTO CANDY.** Remove bread pudding from the oven; pour the caramel sauce over the top & serve.

FRUIT COBBLERS

Time: 30 minutes

Temperature: 200°

Place uncovered in oven & heat.