SERVES 4 TURKEY OR HAM FARMHOUSE FEAST®

TIMELINE FOR 6PM DINNER

(Replace times with your planned mealtime for an easy customizable timeline.)
Heat to at least 165° before consuming. Once dishes are heated through, keep covered until mealtime. Choose oven and microwave-safe dishes that can double as serving dishes to minimize cleanup!

4:45PM or _____ (1 hour 15 minutes to service):

- Preheat oven to 325°

5:00PM or _____ (1 hour to service):

- Place turkey or ham in 2-quart oven-safe dish, cover and heat for 45 minutes
- Place mashed potatoes in 2-quart oven-safe dish, cover and heat for 45 minutes. Stir halfway through heating

5:40PM or _____ (20 minutes to service):

- Set the table and gather friends or family
- Place bread & celery dressing in microwave-safe dish and microwave for 10 minutes
- Place corn in microwave-safe dish and microwave for 6 minutes

5:45PM or _____ (15 minutes to service)

- Place green beans in small saucepan and heat on stove top for 8 minutes
- Place chicken gravy in small saucepan and heat on stove top for 8 minutes

5:50PM or _____ (10 minutes to service)

- Don't forget the dinner rolls

6:00PM or _____ (mealtime):

- Enjoy your Farmhouse Feast with friends or family!
- Save room for pumpkin pie!

WHAT YOU WILL NEED:

- 2 two-quart oven-safe dishes for turkey or ham and mashed potatoes
- 2 small saucepans — 2-quart minimum for green beans and chicken gravy
- 1 small microwave-safe dish for bread & celery dressing
- 1 serving fork or set of tongs for turkey or ham
- 2 serving spoons for mashed potatoes and bread & celery dressing
- 1 slotted serving spoon for green beans
- 1 ladle for chicken gravy
- 2 or 3 heat-resistant rubber spatulas for removing food from containers and stirring food while on the stove

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FARMHOUSE FEAST®

HEATING INSTRUCTIONS

Thank you for letting us provide your meal.
Enjoy your family & the holiday!



PREMIUM FARMHOUSE FEAST® SERVES 8-10

TIMELINE FOR 6PM DINNER

(Replace times with your planned mealtime for an easy customizable timeline.)

Heat to at least 165˚ before consuming. Once dishes are heated through, keep covered until mealtime. Choose oven and microwave-safe dishes that can double as serving dishes to minimize cleanup!

3:30PM or _____ (2 hours 30 minutes to service):
- Preheat oven to 325˚

3:45PM or _____ (2 hours 15 minutes to service):
- Place turkey in provided aluminum pan, cover and cook for 2 hours, check temperature after 1 hour 45 minutes

4:45PM or _____ (1 hour 15 minutes to service)
- Place mashed potatoes in 2-quart oven-safe dish, cover and heat for 1 hour. Stir halfway through heating

5:00PM or _____ (1 hour to service)
- Place ham in 2-quart oven-safe dish, cover and heat for 40 minutes
- Place macaroni & cheese in 2-quart oven safe dish, cover and heat for 40 minutes

5:15PM or _____ (45 minutes to service)
- Remove cover from turkey and ham and continue to heat for 30 minutes

5:40PM or _____ (20 minutes to service):
- Set the table and gather friends or family
- Place bread & celery dressing in microwave-safe dish and microwave for 10 minutes
- Place corn in microwave-safe dish and microwave for 6 minutes

5:45PM or _____ (15 minutes to service):
- Place green beans in small saucepan and heat on stove top for 8 minutes
- Place chicken gravy in small saucepan and heat on stove top for 8 minutes

5:50PM or _____ (10 minutes to service):
- Don't forget the dinner rolls, pumpkin bread and cranberry relish

6:00PM or _____ (mealtime):
- Enjoy your Farmhouse Feast with friends or family!
- Save room for pumpkin and double-crust apple pie!

WHAT YOU WILL NEED:

- ***3EA*** 2-quart oven-safe dishes for mashed potatoes and macaroni & cheese
- ***2EA*** small saucepans — 2-quart minimum for green beans and chicken gravy
- ***2EA*** small microwave-safe dishes for bread & celery dressing and corn
- ***2EA*** serving fork or set of tongs for turkey and ham
- ***3EA*** serving spoons for mashed potatoes, bread & celery dressing and corn
- ***1EA*** slotted serving spoon for green beans
- ***1EA*** ladle for chicken gravy
- ***2 OR 3EA*** heat-resistant rubber spatulas for removing food from containers and stirring food while on the stove

SERVES 8 TURKEY OR HAM FARMHOUSE FEAST®

TIMELINE FOR 6PM DINNER

(Replace times with your planned mealtime for an easy customizable timeline.)

Heat to at least 165˚ before consuming. Once dishes are heated through, keep covered until mealtime. Choose oven and microwave-safe dishes that can double as serving dishes to minimize cleanup!

3:30PM or _____ (2 hours 30 minutes to service):
- Preheat oven to 325˚

3:45PM or _____ (2 hours 15 minutes to service): ****ONLY APPLIES TO TURKEY FEAST***
- Place turkey in provided aluminum pan, cover and cook for 2 hours, check temperature after 1 hour 45 minutes

4:45PM or _____ (1 hour 15 minutes to service)
- Place mashed potatoes in 2-quart oven-safe dish, cover and heat for 1 hour. Stir halfway through heating

5:00PM or _____ (1 hour to service) ****ONLY APPLIES TO HAM FEAST***
- Place ham in 2-quart oven-safe dish, cover and heat for 40 minutes

5:15PM or _____ (45 minutes to service)
- Remove cover from turkey or ham and continue to heat for 30 minutes

5:40PM or _____ (20 minutes to service):
- Set the table and gather friends or family
- Place bread & celery dressing in microwave-safe dish and microwave for 10 minutes
- Place corn in microwave-safe dish and microwave for 6 minutes

5:45PM or _____ (15 minutes to service):
- Place green beans in small saucepan and heat on stove top for 8 minutes
- Place chicken gravy in small saucepan and heat on stove top for 8 minutes

5:50PM or _____ (10 minutes to service):
- Don't forget the dinner rolls, pumpkin bread and cranberry relish (if serving turkey feast)

6:00PM or _____ (mealtime):
- Enjoy your Farmhouse Feast with friends or family!
- Save room for pumpkin and double-crust apple pie!

WHAT YOU WILL NEED:

- ***1EA*** (***2EA FOR HAM FEAST***) 2-quart oven-safe dishes for mashed potatoes
- ***2EA*** small saucepans — 2-quart minimum for green beans and chicken gravy
- ***2EA*** small microwave-safe dishes for bread & celery dressing and corn
- ***2EA*** serving fork or set of tongs for turkey and ham
- ***3EA*** serving spoons for mashed potatoes, bread & celery dressing and corn
- ***1EA*** slotted serving spoon for green beans
- ***1EA*** ladle for chicken gravy
- ***2 OR 3EA*** heat-resistant rubber spatulas for removing food from containers and stirring food while on the stove