HEATING INSTRUCTIONS: SERVES 4

TURKEY OR HAM FARMHOUSE FEAST®

TIMELINE FOR A 6:00PM DINNER

Cooking times may vary. Adjust timeline accordingly if you plan to eat at a different time. Heat side dishes to at least 165° before consuming. Once dishes are hot, 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 350°

5:00PM or _____ (1 hour to service):
- Place turkey or ham in oven-safe dish, cover and heat to 165° for 45 minutes
- Place mashed potatoes in 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 family and friends
- 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 sauce pan and heat on stove top for 8 minutes
- Place gravy in sauce pan and heat on stove top for 8 minutes

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

6:00PM or _____ (meal time):
- Enjoy your Farmhouse Feast with family and friends!
- Save room for Pumpkin Pie!

WHAT YOU WILL NEED:

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

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