HEATING INSTRUCTIONS: SERVES 8–10

PREMIUM 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!

4:00PM or _____ (2 hours to service):
- Preheat oven to 350°

4:30PM or _____ (1 hour 30 minutes to service):
- Unwrap turkey and place in aluminum pan or 9”x13” baking dish
- Add ½ cup of water, cover with foil and heat for 1 hour 15 minutes

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

5:00PM or _____ (1 hour to service):
- Place ham in oven-safe dish, cover and heat for 45 minutes
- Place macaroni & cheese in oven-safe dish, cover and heat for 40 minutes

5:15PM or _____ (45 minutes to service):
- Remove cover from ham and continue to heat for 30 min to 165°
- Check temperature of turkey, cover and continue to heat for 30 minutes to 165°

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, pumpkin bread and cranberry relish

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

WHAT YOU WILL NEED:
- **1 EA** oven-safe 9”x13” baking dish for turkey and foil to cover
- **3 EA** oven-safe dishes for ham, mashed potatoes and macaroni & cheese
- **2 EA** sauce pans for green beans and gravy
- **2 EA** microwave-safe dishes for bread & celery dressing and corn
- **2 EA** serving forks or sets of tongs for turkey and ham
- **3 EA** serving spoons for mashed potatoes, bread & celery dressing and corn
- **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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