

DIXIE BONES

HOLIDAY FOOD WARMING INSTRUCTIONS 2021

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) & turkey breast (whole & sliced) & cobblers

KEEP FROZEN UNTIL READY TO HEAT & SERVE

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

PLEASE NOTE: All microwaves & stoves are different - ELECTRIC or GAS can vary dramatically temperature wise. Allow extra time just in case.

All meat is fully cooked - DO NOT OVERHEAT or YOUR MEAT WILL BE DRY

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.

TURKEY BREAST-whole

Time: 1 hour & 30 minutes

Temperature: 325°

Remove from vacuum pack. Place the turkey breast on a rack in a pan holding about 1 cup of water. Cover & place in a 325° oven for 1 hour & 15 minutes. Uncover & return to oven for 15 minutes. Insert a meat thermometer-the temperature should be 140°.

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.

MASHED POTATOES - COLLARD GREENS - GREEN BEANS

Time: 45 minutes - 1 hour 1-quart pan

Temperature: 325°

Place covered pan in oven. After 45 minutes, remove top & stir. If not hot enough, replace the top & return to oven for 10-20 minutes.

SWEET POTATO CASSEROLE

Time: 45 minutes - 1 hour 1-quart pan **Temperature:** 325°

Place covered pan in oven for 45 minutes. Remove cover & sprinkle marshmallows on top. Return to oven for 10 minutes or until marshmallows brown.

MACARONI & CHEESE

Time: 50 minutes - 1 hour 1-quart pan **Temperature:** 325°

Leave macaroni & cheese covered & place in oven for 50 minutes. Remove cover & return to oven for 15-25 minutes to brown the top.

CORNBREAD DRESSING

(contains pecans)

Time: - 1 hour 1-quart pan **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 or until dressing 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 the gravy into a sauce pan. Add ¼ cup of water (per pint) or ½ cup of water (per quart). Heat to desired temperature. **Do not boil.**

CORNBREAD

Time: 30 - 45 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 - 30 minutes **Temperature:** 325°

Place uncovered pan in oven for about 20 minutes, remove & check. **DO NOT OVER HEAT!** It should be a little warmer than room temperature. Meanwhile, pour the caramel sauce into a pan on the stove on **LOW HEAT**. **DO NOT OVERHEAT - IT WILL TURN INTO HARD 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.