

SPIRAL SLICED *Ham*

• REHEATING INSTRUCTIONS •

HARMONS
NEIGHBORHOOD GROCER®

1 This ham is already fully cooked and just needs to be heated through.

2 **How long should you heat the ham?**
Pierce roasting bag five times and reheat for 13 minutes* per pound at 325°F.

WEIGHT	COOK TIME
8 lb.	1 hour and 44 minutes
9 lb.	1 hour and 57 minutes
10 lb.	2 hours and 10 minutes
11 lb.	2 hours and 23 minutes

3 If ham is done early, remove it from the oven and let it cool a little bit, so it doesn't keep cooking.

**Cooking times are approximate and may vary from oven to oven.*

HARMONS SIDE DISHES

REHEATING INSTRUCTIONS

Microwave

1. Remove plastic lid from container.
2. Wrap container with paper towel.
3. Microwave on high for 2 minutes.
4. Gently stir product and microwave again for an additional minute.
5. Remove from microwave and test to see if the side is warmed through to desired serving temperature.
6. If not heated through, stir and microwave in 1-minute increments until desired serving temperature is achieved. Microwave times vary depending on the product.

Oven

1. Preheat oven to 350°F.
2. Remove lid from container.
3. Place aluminum foil over product, with foil slightly tented.
4. Place in oven for 15-20 minutes.
5. Remove foil and test temperature to see if side is warmed through to desired serving temperature.
6. If product has reached desired temperature, remove foil (if item needs to brown or crisp) and place back in oven for additional 2-5 minutes.
7. Heating times will vary depending on how many items are in oven at one time. A loaded oven means reheating can take up to an hour. Check your sides in 20-minute intervals.

DINNER IS OVER

HOW TO CARE FOR YOUR HOLIDAY PROTEIN PROPER COOLING AND REHEATING

Cooling

To properly and safely cool meat, cut into smaller portions and place in refrigerator soon after dinner is done. Do not leave meat out for hours at room temperature. Bring meat down below 41°F within two hours to ensure safety. Spread it out in pieces on a sheet pan to quicken this process. If properly cooled, turkey or ham can be enjoyed cold or quickly warmed up in an oven or microwave.

When reheating your holiday protein, make sure that you reheat to 165°F.

Food left sitting at room temperature for more than four hours should be discarded.

Reheating

To optimally warm up a turkey, it needs to be carved first. Heating turkey in smaller batches in the microwave will give more consistent temperatures throughout, i.e., a breast at a time.

To warm holiday protein in the oven, preheat to 350°F. Carve or cut meat into serving sizes and place with cooking juice into oven. If there isn't enough cooking juice, use chicken broth or salted water and place into a baking dish with meat. Cover with foil and heat for about 20 minutes.



Running out of oven space? Don't forget about the outdoor grill. To keep things warm, set grill on low (200°F). This can be achieved by heating all burners and then turning middle ones off. Move sides into oven safe container. If using metal or casserole dishes, place on rimmed baking sheet. Make sure heat is low. Cover the items being kept warm to make sure they stay hydrated.