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INSTRUCTIONS FOR WARMING

THESE INSTRUCTIONS FOR WARMING ARE APPROXIMATE

WHOLE ROAST TURKEY - Do Not Unwrap. TURKEY COMES IN AN OVENPROOF BAG.

PLACE TURKEY IN A PREHEATED 250 DEGREE OVEN. HEAT APPROXIMATELY 8 MINUTES PER LB. HEAT GRAVY AND SERVE. WHILE MEAT MAY BE PINK, BE ASSURED THAT THE TURKEY IS FULLY COOKED. DO NOT OVERHEAT. IT IS NOT NECESSARY TO SERVE VERY HOT.

COUNTRY HAM - ZABAR'S METHOD (OR FOLLOW INSTRUCTIONS ON HAM)

PREHEAT OVEN TO 250 DEGREES. DO NOT REMOVE BAG. IT IS NOT NECESSARY TO SERVE HAM VERY HOT. BAKE APPROXIMATELY 10 MINUTES PER LB. SERVE IMMEDIATELY. HAM IS FULLY COOKED - DO NOT OVERHEAT!

SPIRAL HAM

REMOVE ALUMINUM WRAP, REMOVE GLAZE PACKET, LEAVE HAM IN CRYOVAC BAG. PREHEAT OVEN TO 250 DEGREES. WARM APPROXIMATELY 10 MINUTES PER LB. IN CRYOVAC BAG. FOR GLAZE - FOLLOW DIRECTIONS ON PACKET. HAM IS FULLY COOKED - DO NOT OVERHEAT.

SLICED BRISKET

PREHEAT OVEN TO 250 DEGREES. TRANSFER BRISKET INTO AN OVENPROOF DISH. COVER BRISKET COMPLETELY WITH GRAVY (WE SUGGEST 1 PINT OF GRAVY FOR EACH LB. OF SLICED BRISKET). COVER THE ENTIRE DISH WITH ALUMINUM FOIL. HEAT IN OVEN FOR APPROXIMATELY 25 MINUTES FOR 1 LB. OR 50 MINUTES FOR 2 LBS. BRISKET IS FULLY COOKED. DO NOT OVERHEAT.

STUFFING & SOUFFLES

STUFFING AND SOUFFLES ARE FULLY COOKED. REMOVE LID, LEAVE IN ALUMINUM TRAY AND COVER WITH ALUMINUM FOIL. BAKE IN A PREHEATED 250 DEGREE OVEN FOR 10-15 MINUTES COVERED - AND BAKE AN ADDITIONAL 10 - 15 MINUTES UNCOVERED. DO NOT OVERHEAT.

(METAL CONTAINERS ARE OVEN SAFE ONLY - PLASTIC CONTAINERS ARE MICROWAVABLE ONLY)