



Re-Heating Instructions Easter

Store all items in the refrigerator

Oven temperatures vary – times are approximate

Place foil containers on a cookie sheet before heating

----- * -----

All items are fully cooked – Heat only until hot

Pre-heat oven to 350° for all items.

10" Quiche – Bring to room temperature. Remove from box. Heat for 15-20 minutes.

Easter Dinner

Baked Ham with citrus spice glaze – Remove plastic cover and pour citrus glaze over ham. Cover with foil and heat small (serves 2-3) 12-15 minutes, large (serves 4-5) 20-25 minutes. Baste with glaze twice while reheating.

Potatoes au Gratin – Heat, uncovered, until cream is bubbling and top is beginning to brown; small (serves 2-3) 12-15 minutes, large (serves 4-5) 20-25 minutes.

Asparagus Spears with Lemon Butter – Remove lid. Heat in microwave until hot. If desired, heat in conventional oven (container is ovenable)—small (serves 2-3) 5-8 minutes, large (serves 4-5) 10-15 minutes.

Butterflake Rolls – Serve at room temperature. If desired, heat uncovered on a cookie sheet for 5 minutes.

Refrigerate all leftovers- - ENJOY!!