

JAMIE HOLLANDER

CATERING & EVENTS

EASTER HEATING INSTRUCTIONS

Honey Glazed Ham (Boneless)

Serve at room temperature. To serve warm, let ham sit out at room temperature for 45 minutes, then place ½ cup water in bottom of pan, cover pan with aluminum foil and heat at 325° for 2 hours (half ham) to 4 hours (whole ham), until the center of the ham is warm. To determine if the center is warm, insert a thin knife into the center of ham, wait 10 seconds and remove. If the tip of the knife is hot, your ham is ready to serve.

Lasagna

Allow lasagna to rest at room temperature for 30 minutes. Heat, covered, at 325° for 90 minutes (for small) or 125 minutes (for large) or until warm.

Eggplant Parmesan

Allow parmesan to rest at room temperature for 30 minutes. Heat, covered, at 325° for 90 minutes (for small) or 125 minutes (for large) or until warm.

Pineapple Stuffing

Allow stuffing to rest at room temperature for 30 minutes. Heat stuffing, covered, at 325° for 90 minutes (for small) or 125 minutes (for large) or until warm.

Roasted Seasonal Vegetables

Place pan, uncovered, in a 325° oven for 15-20 minutes or until warm.

Roasted Garlic Mashed Potatoes

Allow potatoes to rest at room temperature for 30 minutes, then heat, covered, at 325° for 90 minutes (for small) or 125 minutes (for large) or until warm. Stir well.

Green Beans

Place pan, uncovered, in a 325° oven for 15-20 minutes, or until warm.

Quiche

Allow quiche to rest at room temperature for 30 minutes. Heat, covered, at 325° for 60 minutes.

