Holiday Ham Dinner Ingredients

Lunardi's Spiral Ham: Pork cured with water, salt honey, sugar, sodium phosphate, sodium erythorbate, sodium nitrite, spice extractives.

Scalloped Potatoes: Potatoes, Milk, Onion, Butter, Garlic, Flour, Salt, Whey Protein Concentrate, Pepper, Lactose, Xantham Gum, Guar Gum, Citric Acid, Spices

Candied Yams: Yams, Orange Juice, Butter, Cranberries, Oranges, Brown Sugar, Maple Syrup, Honey, Cinnamon, Nutmeg

Seasoned Green Beans: Green beans, red peppers, olive oil, canola oil, pasteurized cream, salt, pepper.

Mustard Glaze: Honey, Whole Grain Mustard, Sugar, Unsalted Butter, Spices

Buttery Dinner Rolls: Enriched Unbleached Wheat Flour (wheat flour, malted Barley Flour, Niacin, Iron RS Ferrous Sulfate, Thiamine Mononitrate, Enzyme, Riboflavin, Folic Acid) Eggs, Skin Milk, Yeast, High Fructose Corn Syrup, Water, Butter (Cream (from Milk), Salt). Contains Less Than 2 % of th following: Salt, Sodium, Stearoyl, Lactylate, Datem, Ascorbic Acid, Enzyme, Paprika Oleoresin, Tumeric Oleoresin. May Contain: Soy & Sesame. Contains: Wheat, Eggs, Milk.

Marion Berry Pie: Marion Berry Pie: Marion berries, Organic Cane Sugar, Enriched Wheat Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Cinnamon. Crust: Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Organic Palm Oil, Water, Organic Cane Sugar, Salt. Contains: WHEAT

Lunardi's Christmas Spiral Ham Holiday Dinner Re-heating Instructions

Cooked Spiral Ham:

For Oven: Place the ham cut-side down in the pan. Cover the roasting pan with a lid or cover the ham tightly with aluminum foil to keep it from drying out. Heat the ham for about 10 to 18 minutes per pound at 325 degrees Fahrenheit. Remove the ham from the oven when it reaches an internal temperature of at least 165 degrees Fahrenheit. Let the Ham rest for approx. 20 minutes for best results. For Extra Honey Glaze and flavor be sure to use the packet that is attached to the ham. Please follow the ham glaze heating instructions on how to best apply.

Scalloped Potatoes:

For Oven: *Remove from bag and transfer to a foil pan/ and or heat resistant pan; cover loosely with foil or lid, then place in a pre-heated 350F degree oven for approx. 30 minutes or until hot. For a slight crust on top, simply remove the cover and place back into the oven for 10 -15 min.*

For Microwave: *Remove from the bag. Place in a microwave safe bowl with a lid. Heat at 75% power for approx. 8-10 minutes or until hot. Please note micro wave reheating will not form a crust on top.*

Candied Yams:

For Oven: *Remove from bag and transfer to a foil pan/ and or heat resistant pan; cover loosely with foil or lid, then place in a pre-heated 350F degree oven for approx. 30 minutes or until hot. For a slight crust on top, simply remove the cover and place back into the oven for 10 -15 min.*

For Microwave: *Remove from the bag. Place in a microwave safe bowl with a lid. Heat at 75% power for approx. 8-10 minutes or until hot. Please note micro wave reheating will not form a crust on top.*

Seasoned Green Beans:

For Stove top: *Remove from the bag and place into a medium pot. Heat on top of the stove over medium heat for approx.10-15 minutes stirring often.*

For Microwave: *Remove from the bag. Place in a microwave safe bowl covered with a damp paper towel, heat at 75% power for approx. 3-4 minutes; stir, then heat for an additional 1-2 minutes until hot.*

Mustard Glaze*: Remove from the clear container and place directly onto the ham half way into your cooking process with a pastry brush or drizzle with a spoon. Can also be served on the side cold or room temperature once the ham is ready to be served.*

Handling and Cooking Tips : *Store product under refrigeration @ 38 degrees at all times, until ready to heat and serve. Please allow 1 ½ to 2 hours for approx. cooking time.*