

# Easter Feast Cooking Instructions

## **Ham**

### **Ham**

- Pre-heat oven to 400°
- Top the ham with the provided brown sugar and place the lid back on top
- Place in the oven for approximately 60 minutes or until ham reaches 155°
- Set broiler on high remove lid and cook until the brown sugar caramelizes

### **Baked Mac & Cheese**

- Pre-heat oven to 400°
- Remove from refrigeration 1 hour before the cooking process
- Place in the oven with lid on for approximately 60 minutes or until Mac & Cheese reaches 160°
- Remove lid, add breadcrumbs, and cook until golden brown, 5-10 minutes

### **Parmesan Mashed Potatoes**

- **Microwave** – Transfer to a microwavable bowl - Microwave on medium-high until hot or 165°

### **Asparagus with Roasted Garlic Herb Butter & Spiced Green Beans**

- Place asparagus in a microwavable dish
- Place Spiced Green Beans in a microwavable dish
- Heat on medium-high until hot, stirring frequently
- Transfer you your favorite plate

### **Bread**

- Pre-heat the oven to 400°, place bread on a baking pan and place in the oven for 6-8 minutes. Bread will be golden brown when done

### **Mixed Berries Bread Pudding**

- Remove the bread pudding from the refrigerator 1 hour before reheating
- Pre-heat the oven to 375°
- Place in the oven for 20-25 minutes covered
- Remove the lid and cook for another 10-15 minutes to caramelize the top of the bread pudding

### **Bread Pudding Plating**

- Place a scoop of bread pudding on a plate
- Drizzle the bread pudding with the vanilla sauce provided
- Chef Tip: Top with whipped cream or vanilla ice cream if desired



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## Prime Rib

### Prime Rib

- Pre-heat oven to 500°
- Un-wrap Prime Rib and place in the provided pan *Fat Side* up
- Chef tip: any herbs on the bottom of the butcher paper can be sprinkled on the top of the Prime Rib
- Place uncovered Prime Rib in the oven - cook for 5 minutes for each pound
- *Ex. 4-pound piece 4 x 5 minutes = 20-minute cook time*
- Turn the oven off after the cook time is done. **Leave the oven closed for 2 hours.** It is imperative to leave the oven door closed so the Prime Rib can complete the cooking process. Releasing any heat will impact the quality of the Prime Rib
- After the 2 hours hold time, remove the Prime Rib from the oven, cover with aluminum foil, and allow to rest for a minimum 15 minutes and no longer than an hour prior to carving

### Au Jus

- Heat in the microwave for 2-3 minutes or until hot (keep lid on)

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