



HEATING INSTRUCTIONS: SERVES 8 TURKEY OR HAM FARMHOUSE FEAST® TIMELINE FOR A 6:00PM DINNER

*Cooking times may vary. Adjust timeline accordingly if you plan to eat at a different time.
Heat side dishes to at least 165° before consuming. Once dishes are hot, keep covered until mealtime.
Choose oven- and microwave-safe dishes that can double as serving dishes to minimize cleanup!*

4:00PM or (2 hours to service):

- Preheat oven to 350°

4:30PM or (1 hours 30 minutes to service): ***APPLIES ONLY TO TURKEY FEAST**

- Unwrap turkey and place in aluminum pan or 9"x13" baking dish
- Add ½ cup of water, cover with foil and heat for 1 hour 15 minutes

4:45PM or (1 hour 15 minutes to service):

- Place mashed potatoes in oven-safe dish, cover and heat for 1 hour; stir halfway through heating

5:00PM or (1 hour to service): ***APPLIES ONLY TO HAM FEAST**

- Place ham in oven-safe dish, cover and heat for 45 minutes

5:15PM or (45 minutes to service):

- Remove cover from ham and continue to heat for 30 minutes to 140°
- Check temperature of turkey and continue to heat for 30 minutes to 140°

5:40PM or (20 minutes to service):

- Set the table and gather family and friends
- Place bread & celery dressing in microwave-safe dish and microwave for 10 minutes
- Place corn in microwave-safe dish and microwave for 6 minutes

5:45PM or (15 minutes to service):

- Place green beans in sauce pan and heat on stove top for 8 minutes
- Place gravy in sauce pan and heat on stove top for 8 minutes

5:50PM or (10 minutes to service):

- Don't forget the dinner rolls, pumpkin bread and cranberry relish (if serving turkey feast)

6:00PM or (meal time):

- Enjoy your Farmhouse Feast with family and friends!
- Save room for Pumpkin Pie!

WHAT YOU WILL NEED:

- **1 EA (FOR TURKEY FEAST)** oven-safe 9"x13" baking dish for turkey and foil to cover
- **1 EA (2 EA FOR HAM FEAST)** oven-safe dishes for ham and mashed potatoes
- **2 EA** sauce pans for green beans and gravy
- **2 EA** microwave-safe dishes for bread & celery dressing and corn
- **1 EA** serving fork or set of tongs for turkey or ham
- **3 EA** serving spoons for mashed potatoes, bread & celery dressing and corn
- **1 EA** slotted serving spoon for green beans
- **1 EA** ladle for gravy
- **2 OR 3 EA** heat-resistant rubber spatulas for removing food from containers and stirring food while on the stove