



HOLIDAY *heat & eat* INSTRUCTIONS

SET OVEN TO 350°F FOR ALL HOLIDAY PRODUCTS

Your holiday protein may come wrapped in plastic or in a ready-to-use oven bag. Be sure to follow to appropriate instructions for what you receive.

Peppercorn Garlic & Classic Prime Rib

Oven Bag Preparation

1. Do NOT remove Prime Rib from oven bag.
2. Heat the Prime Rib in in the oven safe bag and foil pan supplied. Go to step 3 below.

Plastic

1. Remove and discard plastic wrap. Place in roasting pan lined with foil.
2. Bake for 1 hour and 30 minutes and then begin checking internal temperature.

RARE: Heat until the internal temperature reaches 110-115° F. **MEDIUM**

RARE: Heat until the internal temperature reaches 120° F. **MEDIUM:** Heat until the internal temperature reaches 125° F.

4. **Remove from oven once desired temperature is reached.**
5. Remove the prime rib from the oven bag (if applicable) and place on serving platter.
6. Let rest 15 minutes before serving.

Cajun Fried Turkey

Oven Bag Preparation

1. Do NOT remove Turkey from oven bag.
2. Heat the Turkey in the oven safe bag and foil pan supplied. Go to step 3 below.

Plastic

1. Remove and discard plastic wrap (and foil if applicable).
2. Place turkey in a roasting pan, breast side up. DO NOT cover Cajun Fried Turkey.
3. Bake for 2 hours and 15 minutes, checking internal temperature every 20 minutes until the thigh has an internal temperature of 165° F.
4. **Remove from oven with the internal temperature has reached 165°F**
5. Remove the turkey from the oven bag (if applicable) and place on serving platter.
6. Let rest for 5 minutes before serving.

Smoked Turkey

Oven Bag Preparation

1. Do NOT remove Turkey from oven bag.
2. Heat the Turkey in the oven safe bag and foil pan supplied. Go to step 3 below.

Plastic

1. Remove and discard plastic wrap (and foil if applicable).
2. Place in roasting pan, breast side up. Cover Smoked Turkey with foil.
3. **OVEN BAG:** Bake for 2 hours and 15 minutes, checking internal temperature every 20 minutes until the thigh has an internal temperature of 165° F.
FOIL COVERED: Bake for 1 hour and 45 minutes, then remove foil cover. Continue baking for an additional 30 minutes (for a total cook time of 2 hours and 15 minutes), checking internal temperature every 20 minutes until the thigh has an internal temperature of 165°F.
4. **Remove from oven with the internal temperature has reached 165°F.**
5. Remove the turkey from the oven bag (if applicable) and place on serving platter.
6. Let rest for 5 minutes before serving.

Spiral Cut Ham

Oven Bag Preparation

1. Do NOT remove Ham from oven bag.
2. Heat the Ham in the oven safe bag and foil pan supplied. Go to step 3 below.

Plastic

1. Remove and discard plastic wrap (and foil if applicable).
2. Place in roasting pan and wrap tightly with foil.
3. Bake for 1 hour and 15 minutes or until internal temperature reaches 165° F.
4. **Remove from oven when internal temperature has reached 165° F.**
5. Remove the ham from the oven bag (if applicable) and place on serving platter.
6. Let rest covered for 5 minutes before serving.

Mac & Cheese

1. Remove and discard plastic wrap and lid.
2. Place in oven and heat uncovered for 1 hour or until the internal temperature reaches 165° F.

Cornbread Dressing

1. Remove and discard plastic wrap and lid.
2. Place in oven and heat uncovered for 1 hour or until the internal temperature reaches 165° F.

Bacon & Onion Green Beans

1. Remove foil lid and plastic from pan, discard plastic wrap.
2. Re-cover pan with foil lid and place in oven.
3. Heat for 1 hour and 30 minutes or until internal temperature reaches 165° F.

Baked Potato Casserole

1. Place covered pan in oven and heat for 2 hours or until internal temperature reaches 165° F.

Gravy

1. Empty contents into a 2-quart saucepan.
2. Heat over medium heat for 10 minutes, stirring frequently, until gravy reaches a temperature of 165° F.

Buttery Rolls

1. Heat butter in saucepan over low heat.
2. Evenly space rolls on cookie sheet and brush with melted butter.
3. Place in oven and heat for 4 minutes or until golden brown.
4. Remove from oven and brush again with melted butter.

Holiday Pies

1. Remove from package, thaw, and serve.



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