Easter

REHEATING INSTRUCTIONS

WINTER'S FULLY COOKED SPIRAL HAM (7-9 LBS)

1. Preheat the oven to 325°F. Position rack on the lower middle of the oven.
2. Remove the bag and plastic wrap. Remove the pad and glaze packet. Place the ham in a roasting pan with the flat side down.
3. Cover with aluminum foil and place in the oven. Cook 10–15 minutes per pound.
4. In a sauce pan, empty the glaze packet and add 1/2 cup of water. Set over medium–low heat, and bring to a summer. Cook for 10–15 minutes. Set aside and apply to the ham during the last 20–30 minutes.
5. Follow the same instructions for ham sliced by the pound. You will want to reheat the ham covered. Cook 10–15 minutes per pound.

   Ready to serve: Each ham is fully cooked. It can be served cold. We suggest room temperature for maximum flavor.

CHICKEN

1. Preheat the oven to 350°F.
2. Bake covered with aluminum foil for 25–30 minutes or until the internal temperature reaches 165°F.

   Pro tip: Add an inch or less of stock or water to the pan to prevent the chicken from drying out.

FISH

1. Preheat the oven to 325°F.
2. Remove from refrigerator and place on a baking sheet or oven-safe dish. Let sit at room temperature for 10–15 minutes.
3. Bake loosely covered with aluminum foil for 10–15 minutes or until the internal temperature reaches 165°F.
4. Allow to rest for 2–3 minutes before serving.

BEEF TENDERLOIN

Best served at room temperature to avoid overcooking.

1. Preheat the oven to 350°F.
2. Cover loosely with aluminum foil. Cook for 10–12 minutes, or until it reaches your preferred doneness.

   Optional cooking method: Heat a pan over medium-high heat and add olive oil or butter and cook the tenderloin on each side for 1 minute.

LASAGNA (FROM FROZEN)

1. Preheat the oven to 350°F.
2. Bake covered for 45–50 minutes.
3. Uncover and bake for an additional 25–30 minutes or until the internal temperature reaches 165°F and the top is golden brown and bubbling.
4. Add extra cheese if desired.

LASAGNA (FROM THAWED)

1. Preheat the oven to 350°F.
2. Bake, covered, for 25–30 minutes.
3. Uncover and bake for an additional 15–20 minutes or until the internal temperature reaches 165°F and the top is golden brown and bubbling.
4. Add extra cheese if desired.

NOTE

Please note that reheating times vary depending on food quantities, temperature (how chilled the items may be prior to reheating), and your own appliances. Please remember to take temperatures to ensure that all food is reheated to at least 165°F before consuming.

SUNSET FOODS

THE GRAND FOOD CENTER

March 2026

REHEATING INSTRUCTIONS

GREEN BEAN SALAD / GLAZED CARROTS

1. Preheat the oven to 350°F.
2. Bake covered for 15–25 minutes or until the internal temperature reaches 165°F.

MASHED / AU GRATIN / TWICE BAKED / SCALLOPED / ROASTED POTATOES

1. Preheat the oven to 350°F.
2. Bake covered for 25–30 minutes or until the internal temperature reaches 165°F.

CAULIFLOWER / ASPARAGUS / GRILLED OR STEAMED VEGETABLES

1. Preheat the oven to 350°F.
2. Bake covered for 18–20 minutes or until the internal temperature reaches 165°F.

QUICHE

1. Preheat the oven to 350°F. Cover the quiche with aluminum foil.
2. Bake covered for 20–25 minutes or until the internal temperature reaches 165°F.

HOW TO USE AN INSTANT READ THERMOMETER

Pocket test thermometers are designed to be instant read, meaning that they should be inserted into the food, register a temperature within 15 seconds, and then removed from the food product. These thermometers are not meant to be left in the food during the cooking process.

The thermometer should always be placed in the thickest part of the meat and NOT touching bone or cartilage.

Sides such as mashed potatoes or casseroles can be checked by placing the thermometer into the center of the dish, being careful not to touch the bottom of the pan. The cooking vessel will tend to be hotter and this could give you an inaccurate reading.

If you look at the thermometer, there is a small notch located about 1.5 to 2 inches above the tip. This is actually the area that reads the temperature most accurately. Make sure the thermometer is inserted into the product up to this notch for the most accurate results. Wipe the thermometer stem with a food safe sanitizer or rubbing alcohol before and after each use.

NOTE

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Happy Easter!

March 2026