

Ingredients

HAM (as prepared):

(cured with: water, salt, honey, sugar, sodium phosphate [emulsifier], sodium erythorbate and sodium nitrite [preservatives], extractives of paprika, spice extractives), PEPPERY MAPLE BOURBON GLAZE (high fructose corn syrup, molasses, soy sauce [wheat, soybean, salt, sodium benzoate [protects flavor]], water, apple cider vinegar, modified corn starch, spices, black pepper, natural & artificial flavor, maple syrup). CONTAINS: SOY, WHEAT.

A allergen

MASHED POTATOES (as prepared):

POTATOES (potatoes, whole milk, butter [sweet cream, salt, annatto {color}], salt, nisin preparation), MOZZARELLA CHEESE (pasteurized milk, cheese culture, salt, enzymes, potato starch and powdered cellulose [to prevent caking], natamycin [a natural mold inhibitor]), PARMESAN CHEESE (pasteurized cultured milk, enzymes, salt), SEASONED CROUTONS (bread [water, wheat flour, olive oil, salt, yeast], olive oil, canola oil, garlic, sea salt). CONTAINS: MILK, WHEAT.

A allergen

CARROTS WITH CITRUS GLAZE (as prepared):

CARROTS, CITRUS GLAZE(water, sugar, orange juice concentrate, brown sugar, white wine vinegar, modified corn starch, orange peel, spices), PARSLEY.

GREEN BEANS ALMONDINE (as prepared):

GREEN BEANS, ALMONDS, CANOLA OIL, GARLIC, OLIVE OIL. CONTAINS: ALMONDS (TREE NUTS).

A allergen

DINNER ROLL:

(unbleached enriched flour [wheat flour, niacin, iron, thiamin mononitrate, riboflavin, enzyme, folic acid, ascorbic acid], filtered water, natural yeast starter, sea salt, cultured wheat starch, citric acid). CONTAINS: WHEAT.

A allergen

APPLE PIE:

(apples, water, unbleached enriched wheat flour [wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], palm oil, sugar, modified corn starch, cultured dextrose [maltodextrin, cultured dextrose], whole egg, dextrose, salt, cinnamon, agar, lemon puree, ground nutmeg, carob bean gum). CONTAINS: EGG, WHEAT.

A allergen



Nutrition Facts		Spiral Sliced Ham with Bourbon Glaze (as prepared)	Cheesy Mashed Potatoes (as prepared)	Carrots with Citrus Glaze (as prepared)	Green Beans Almondine (as prepared)	Dinner Rolls	Apple Pie						
Serving Size		4.5 Oz. Slice with Glaze (128g)	3/4 Cup (186g)	1/2 Cup (85g)	1/2 Cup (85g)	1 Roll (50g)	1/10 of Pie (113g)						
Servings Per Container		About 14		About 11	About 8	12	10						
Amount Per Serving		About 14		About 11	About 8	12	10						
Calories		190	310	45	50	120	340						
Calories from Fat		80	150	0	20	15	170						
		% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*						
Total Fat	9g	14%	16g	25%	0g	0%	2.5g	4%	1.5g	2%	19g	29%	
Saturated Fat	3.5g	18%	11g	55%	0g	0%	0g	0%	0g	0%	9g	45%	
Trans Fat	0g		0g		0g		0g		0g		0g		
Cholesterol	60mg	20%	45mg	15%	0mg	0%	0mg	0%	0mg	0%	5mg	2%	
Sodium	1320mg	55%	820mg	34%	50mg	2%	25mg	1%	280mg	12%	270mg	11%	
Total Carbohydrate	8g	3%	29g	10%	11g	4%	6g	2%	12g	4%	40g	13%	
Dietary Fiber	0g	0%	3g	12%	2g	8%	3g	12%	1g	4%	2g	8%	
Sugars	7g		1g		7g		1g		0g		21g		
Protein	19g		9g		1g		2g		3g		2g		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.		Vitamin A		0%	15%	240%	10%	10%	0%	0%	0%	0%	
		Vitamin C		0%	0%	8%	20%	20%	0%	0%	4%	4%	
		Calcium		0%	10%	2%	4%	4%	0%	0%	2%	2%	
		Iron		10%	8%	2%	2%	4%	8%	8%	6%	6%	
Total Fat		Less than 4g	8g	8g	8g	8g	8g	8g	8g	8g	8g	8g	
Saturated Fat		Less than 2g	2g	2g	2g	2g	2g	2g	2g	2g	2g	2g	
Cholesterol		Less than 300mg	300mg	300mg	300mg	300mg	300mg	300mg	300mg	300mg	300mg	300mg	
Sodium		Less than 2,400mg	2,400mg	2,400mg	2,400mg	2,400mg	2,400mg	2,400mg	2,400mg	2,400mg	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	300g	375g	300g	375g	300g	375g	300g	375g	300g	
Dietary Fiber		25g	30g	25g	30g	25g	30g	25g	30g	25g	30g	25g	
Calories per gram:		Fat 9 • Carbohydrate 4 • Protein 4		Fat 9 • Carbohydrate 4 • Protein 4		Fat 9 • Carbohydrate 4 • Protein 4		Fat 9 • Carbohydrate 4 • Protein 4		Fat 9 • Carbohydrate 4 • Protein 4		Fat 9 • Carbohydrate 4 • Protein 4	

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A COMPLETE HOLIDAY MEAL FOR LESS - AND WE'VE DONE ALL THE WORK TOO!

BOURBON MAPLE GLAZED HAM DINNER

Fresh ONE-OF-A-KIND culinary adventure



CONGRATULATIONS!

You've just purchased all the ingredients necessary for a special holiday dinner: Bourbon Maple Glazed Ham, exquisite side dishes, rolls and a delectable dessert.

The best part? You get to spend more time with family and friends and less time in the kitchen – yet still receive all the compliments for serving a meal to remember.

Enjoy, and happy holidays!

INSTRUCTIONS & TIMELINE

About 2 - 2½ hours from start to finish
(Equipment needed: roasting pan, cookie sheet, aluminum foil)

Write your cooking times on the lines below to help plan your meal.

ENTER
START TIME:

30 MINUTES AFTER
START TIME:

2 HOURS AFTER START
TIME:

2 HOURS & 10 MINUTES
AFTER START TIME:

2 HOURS & 20 MINUTES
AFTER START TIME:

AFTER MEAL

_____:

_____:

_____:

_____:

_____:

_____:

Preheat oven to 325°F.
Remove ham from packaging.
Look for bone guard on cut
side of ham and remove.

Prepare ham.

Prepare Potatoes.

Check ham for doneness. Let rest
until ready to carve.
Prepare baby carrots.
Prepare green beans almondine.

Remove ham and potatoes from oven.
Preheat oven to 375°F. Bake rolls.

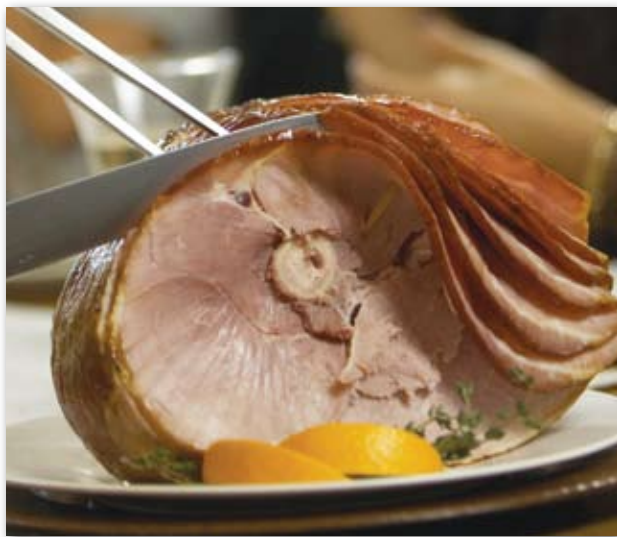
Serve apple pie.

Bourbon Maple Glazed Spiral Sliced Ham

Place ham in roasting pan cut side down. Cover entire ham with aluminum foil and bake for 1 hour and 20 minutes.

Uncover ham and begin glazing, brushing every 20 minutes. Bake for about 2 hours, or until ham reaches an internal temperature of 120°F.

Spoon melted glaze and ham drippings over ham; transfer to a serving platter.



Cheesy Baked Mashed Potatoes Gratin

Kit includes:

- Fresh cooked mashed potatoes
- Parmesan cheese packet
- Mozzarella cheese packet
- Bread crumb topping mixture

Open mashed potatoes and place in provided foil pan. Add both cheese packets and mix well.

Sprinkle the bread crumb topping over mashed potatoes and bake at 325°F for 30 to 35 minutes.



Fresh Baby Carrots with Citrus Orange Glaze

Pierce top of film 3 to 4 times to vent. Microwave carrots on HIGH for 5 minutes.

Peel back film halfway. **CAUTION: CONTAINER WILL BE HOT.** Stir carrots, return to microwave and continue cooking for 4 minutes. Place into serving bowl; season to taste with salt and pepper.

Fresh Green Beans Almondine:

Kit includes:

- Fresh green beans with garlic and oil
- sliced almonds.

Lay steam bag of green beans flat in microwave PRINT SIDE UP. Ensure resealable bag is snapped shut.

Microwave on HIGH for 7 to 9 minutes. Check for desired doneness. If needed, heat an additional 1 to 2 minutes.

Let sit for 2 to 3 minutes before removing bag from microwave.

CAUTION: BAG WILL BE HOT!

Place into serving bowl, season to taste with salt and pepper, and garnish with sliced almonds.

NOTE: Steam bag must lay flat, print side up, to ensure proper cooking.



Sweet Rolls

Place rolls on cookie sheet.

Bake for 7 to 9 minutes or until desired color.

Serve immediately.

Apple Pie

Pie is ready to serve or can be warmed. Cut slices and remove from pie tin. Place slices on microwave- safe plate and microwave on HIGH for 30 to 45 seconds.

