

EXCLUSIVE!

Raley's

A CHEF INSPIRED GOURMET DINNER.
A COMPLETE MEAL INCLUDING DESSERT,
SERVES 8-10

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

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:

:

Preheat oven to 325°F.

Remove ham from packaging.

Look for bone guard on cut side of ham and remove.

Prepare ham.

Prepare potatoes.

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

Preheat oven to 325°F.

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.



TIPS: Use napkins to set a decorating theme. • Do an early inventory of your special occasion serveware. • Set the table the night before. • Clean out the refrigerator a day or two before the holiday to make room for leftovers. • Have recyclable plastic containers for send-home leftovers.

(Equipment needed: roasting pan, cookie sheet, aluminum foil)

2 HOUR & 10 MINUTES

AFTER START TIME:

:

- Check ham for doneness.
- Let rest until ready to carve.
- Prepare baby carrots.
- Prepare green beans with crispy onions.

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 with Crispy Onions:

Kit includes:

- Fresh green beans with garlic butter
- Crispy onions

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 crispy onions.

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

2 HOURS & 20 MINUTES

AFTER START TIME:

:

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

Sweet Rolls

Rolls are ready to serve or can be warmed in 325°F oven.

Bake for 4 to 5 minutes.

Brush with butter, if desired.

Serve immediately.



AFTER MEAL

- Serve apple pie.

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.



INGREDIENTS

SPIRAL SLICED HAM WITH BOURBON GLAZE

(as prepared): HAM (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 [water, wheat, soybean, salt, sodium benzoate], water, apple cider vinegar, modified corn starch, spices, black pepper, natural & artificial favor, maple syrup).

CONTAINS: SOY, WHEAT.

CHEESY MASHED POTATOES (as prepared):

MASHED POTATOES (potatoes, water, margarine [vegetable oil blend {liquid soybean oil, partially hydrogenated soybean oil}], artificial color, water, salt, whey {milk}, soy lecithin, vegetable mono and diglycerides, sodium benzoate [to protect quality], artificial flavor, citric acid, vitamin A palmitate), nonfat milk, salt, potassium sorbate [to protect flavor], disodium pyrophosphate [to maintain color], modified corn starch, glucono delta lactone, xanthan gum), MOZZARELLA CHEESE (pasteurized milk, cheese culture, salt, enzymes, potato starch & 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: EGG, MILK, SOY, WHEAT.

CARROTS WITH CITRUS GLAZE (as prepared):

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

GREEN BEANS WITH GARLIC BUTTER:

GREEN BEANS, CHUNKY GARLIC BUTTER (butter [cream, salt], garlic, water, canola & olive oil blend, canola oil, parsley, sea salt, garlic oil), CRISPY ONIONS (onions, enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sunflower, safflower or canola oil, salt).

CONTAINS: MILK

BUTTER & EGG ROLLS:

enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, yeast, sugar, potatoes, whole eggs, butter (cream, salt), soybean oil (partially hydrogenated), salt, whey, malted barley flour, high fructose corn syrup, reduced iron, riboflavin, niacin, folic acid, thiamine mononitrate, corn flour, dextrose, cottonseed oil (partially hydrogenated), datem, monocalcium phosphate (leavening agent), ascorbic acid, L-cysteine, enzyme, soybean oil, mono sodium phosphate (emulsifier).

CONTAINS: EGG, MILK, SOY, WHEAT.

APPLE PIE: apples, water, unbleached enriched wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), palm oil, sugar, modified food starch (corn), whole egg, dextrose, salt, potassium sorbate (as a preservative), cinnamon, lemon puree.

CONTAINS: EGG, WHEAT.



Nutrition Facts		Spiral Sliced Ham with Bourbon Glaze (as prepared)	Cheesy Mashed Potatoes (as prepared)	Carrots with Citrus Glaze (as prepared)	Green Beans with Garlic Butter (as prepared)	Butter & Egg Rolls	Apple Pie					
Serving Size		4 oz. Slice (123g)	3/4 Cup (186g)	1/2 cup (85g)	1 Cup (85g)	1 Roll (57g)	1/10th Pie (99g)					
Servings Per Container		Varies	About 13	About 11	About 8	12	10					
Amount Per Serving												
Calories		180	250	45	60	110	300					
Calories from Fat		80	90	0	25	20	150					
	% Daily Value*											
Total Fat	9g	14%	10g	15%	0g	0%	3g	5%	2g	3%	17g	26%
Saturated Fat	3.5g	18%	3.5g	18%	0g	0%	1.5g	8%	0.5g	3%	8g	40%
Trans Fat	0g		0g		0g		0g		0g		0g	
Cholesterol	60mg	20%	15mg	5%	0mg	0%	5mg	2%	5mg	2%	5mg	2%
Sodium	1300mg	54%	660mg	28%	50mg	2%	40mg	2%	220mg	9%	180mg	8%
Total Carbohydrate	5g	2%	29g	10%	11g	4%	7g	2%	20g	7%	34g	11%
Dietary Fiber	0g	0%	4g	16%	2g	8%	2g	8%	1g	4%	1g	4%
Sugars	5g		0g		8g		3g		2g		18g	
Protein	19g		9g		1g		3g		3g		2g	
Vitamin A	0%		2%		230%		10%		0%		0%	
Vitamin C	0%		0%		8%		15%		0%		0%	
Calcium	0%		10%		2%		2%		0%		0%	
Iron	10%		8%		2%		6%		6%		4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.												
	Calories	2,000	2,500									
Total Fat	Less than	65g	80g									
Saturated Fat	Less than	20g	25g									
Cholesterol	Less than	300mg	300mg									
Sodium	Less than	2,400mg	2,400mg									
Total Carbohydrate		300g	375g									
Dietary Fiber		25g	30g									
Calories per gram												
	Fat 9 • Carbohydrate 4 • Protein 4											

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