

# Spring

## HOLIDAY MEALS

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### HEATING INSTRUCTIONS

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#### Keller Crafted Meats Rustic Ham

Preheat oven to 350°F. Place ham in a shallow roasting pan and heat for 30 minutes. Cover with Brown Sugar Mustard Glaze and heat for 15 minutes or until a thermometer inserted into the thickest section of the ham reads 135°F. Remove from the oven, cover loosely with foil and let rest for 15 minutes.

#### Braised Beef Brisket

Preheat oven to 350°F. Place sliced brisket in a shallow roasting pan and add the pint of jus. Cover with aluminum foil and place the roasting pan in the oven on the center rack. Heat for 35–45 minutes or until a thermometer inserted into the thickest section of the brisket reads 150°F.

#### Roasted Lamb with Pomegranate Molasses

Preheat oven to 250°F. Remove lid from oven-safe dish and place in the oven on the center rack. Roast for about 35–45 minutes or until a thermometer inserted in the thickest part reads 125°F, or your desired degree of doneness.\*

#### Quiche

Preheat oven to 300°F. Place in the oven for 30 minutes or until a thermometer inserted in the center reads 145°F. Let stand for 5 minutes before cutting.

#### Roasted Baby Potatoes with Herbs or Potato Kugel

Preheat oven to 350°F. Remove lid from oven-safe dish, cover with aluminum foil and bake for about 20–25 minutes or until a thermometer inserted into the center reads 135°F.

#### Herbed Carrots or Asparagus with Pecorino or Caramelized Broccoli with Roasted Garlic

Serve at room temperature. If using oven, preheat to 350°F. Remove lid from oven-safe dish and heat for about 10–15 minutes or until a thermometer inserted in the center reads 72°F.

#### Matzoh Ball Soup

Heat in saucepan on stovetop over medium-high heat to a boil; reduce heat and simmer for 3–5 minutes prior to serving.

#### Charoset

Serve chilled.



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.