

# CHRISTMAS PACKAGE



Ingredients  
6-pack | 10-pack

Ham Glaze



8 oz. | 12 oz.

OR

Mushroom  
Demi Glace



8 oz. | 12 oz.

Carrots



24 oz. | 32 oz.

Balsamic  
Glaze



4 oz. | 5.5 oz.

Goat  
Cheese



5.5 oz.

Corn  
Casserole



32 oz. | 48 oz.

Spinach  
Au Gratin



32 oz. | 48 oz.

Green Beans



24 oz. | 32 oz.

Mashed  
Potatoes



48 oz. | 64 oz.

Rolls



Whipped  
Butter

\*Set out at room temp. to  
soften



8 oz.

Figgy  
Pudding



1 Pie

Citrus Toffee  
Sauce



4 oz.

Whipped  
Cream  
(Labeled)



12 oz.

## HAM

OR

## BEEF TENDERLOIN

- Preheat oven to 325°F (300°F for convection oven).
- Place ham on a sprayed/parchment lined baking sheet and roast for 2-2.5 hours, or until the thermometer provided inserted into the center of the ham reaches 145°F. \*Please note thermometer is not oven-safe.
- Remove ham from oven and turn oven up to 425°F (400°F for convection oven).
- Top ham with glaze and return to the oven for an additional 15 minutes, or until the glaze is caramelized over the ham.
- Remove from oven and cut the ham from the bone.
- Transfer to your preferred serving dish.

- Remove the tenderloin from the refrigerator 30 minutes before roasting.
- Preheat oven to 375°F (350°F for convection oven).
- Remove tenderloin from plastic bag and lay flat on a sprayed/parchment lined baking sheet.
- Place in hot oven for 20-30 minutes or until the thermometer provided inserted into the center of the tenderloin reaches an internal temperature of 115°F. \*Please note thermometer is not oven-safe.
- Allow the tenderloin to rest at room temperature for 10 minutes before serving. This will allow the juices to be locked in and the tenderloin to carry over to an internal temperature of 125°F for a medium rare finish.
- Slice into 1/2 inch thick pieces.
- Transfer to your preferred serving dish and top with mushroom demi glaze.

## SIDES

Preheat oven to 425°F (375°F for convection oven). Remove lid from mashed potatoes, corn casserole, gratin, carrots, and green beans. Cover each one with aluminum foil, besides the carrots, and place on a sheet pan (just incase there is overflow/spillage). Heat for 25-30 minutes. Remove foil and return sides to oven for an additional 10 minutes, keeping the carrots in the oven the whole time.  
\*For the mashed potatoes, stir before returning to oven.  
\* Top carrots with goat cheese and balsamic glaze before serving.

IF YOU PREFER YOUR TENDERLOIN MORE WELL DONE, PLEASE UTILIZE THE FOLLOWING CHART BELOW,  
THEN LET REST AT ROOM TEMPERATURE FOR 10 MINUTES.  
**\*FOR MEDIUM (WARM PINK CENTER) COOK 5 MINUTES LONGER OR UNTIL INTERNAL TEMPERATURE REACHES 125°F.**  
**\*FOR MEDIUM WELL (SLIGHTLY PINK CENTER) COOK 10 MINUTES LONGER OR UNTIL INTERNAL TEMPERATURE REACHES 135°F.**  
**\*FOR WELL DONE (LITTLE/NO PINK) COOK 15 MINUTES LONGER OR UNTIL INTERNAL TEMPERATURE REACHES 145°F.**

## ROLLS

Set butter out at room temp. to soften the morning of. Wrap rolls in aluminum foil and heat in oven for 4-6 minutes or enjoy room temperature. Serve with softened whipped butter.

## HAM GLAZE OR DEMI GLAZE

Transfer to a small sauce pot over medium heat for 1-2 minutes, stirring often. Once simmering, remove from heat and serve immediately over ham or tenderloin.

## FIGGY TOFFEE PUDDING

- Option 1\*: Wrap in foil & bake whole at 325°F for 15 minutes or until warm. Top with toffee sauce & whipped cream.
- Option 2\*: For slices, microwave for 20-30 seconds. For whole, microwave for 45-60 seconds. Top with toffee sauce & whipped cream.