

# Heat n' Serve

## EASTER FAMILY MEAL TO-GO

From your oven to table in 3 hours or less.



**EASY-TO-FOLLOW HEATING INSTRUCTIONS TO SAVOR  
THE MOST OF YOUR EASTER FEAST.**



# Heating Directions

## FOLLOW THESE TIPS TO PREPARE YOUR EASTER FEAST WITH EASE

Serve within 72 hours of pickup

### Timing Tips (Be sure to refrigerate until ready to prepare.)

1. Preheat oven to 275°F. Place unwrapped ham flat and face down in a shallow roasting pan. Cover the pan tightly with aluminum foil.
2. Thaw Sweet Yeast Rolls.
3. While Spiral Sliced Ham and Oven Sides are baking, cook Stovetop Sides and begin heating the Roasted Gravy.
4. As your items finish cooking, cover each dish tightly with aluminum foil to retain heat.
5. Warm the Sweet Yeast Rolls last.



Ham Size	Weight	Cooking Time per Pound	Approx. Bake Time
Half	7-11 lbs.	15 minutes	2 hours 30 mins

## CRACKER BARREL OLD COUNTRY STORE® Spiral Sliced HAM

Preheat oven to 275°F. REMOVE ALL PACKAGING INCLUDING THE CLEAR "BUTTON" ON BONE OF HAM. Place unwrapped ham face down in shallow roasting pan. Add a little water to bottom of pan. Cover the ham tightly with aluminum foil. Cook for approximately 15 minutes per pound until heated through. Remove ham from oven and increase temperature to 425°F. Transfer glaze to microwave-safe bowl and microwave on high for 30 to 40 seconds. Brush or spoon prepared glaze over ham and between slices. Bake uncovered at 425°F for 8 to 10 minutes. Remove from oven and let stand 15 to 20 minutes before serving.

## Oven Sides

The pans provided with your meal are safe to use in the oven. Keep food refrigerated. For food safety, reheat all sides to an internal temperature of 165°F.



### Hashbrown CASSEROLE

Preheat your oven to 400°F. Remove the lid and place the pan into the oven. Bake at 400°F for 50-60 minutes.

### Cornbread DRESSING

Preheat your oven to 400°F. Remove the lid, and in a separate bowl, gently mix the dry Cornbread Dressing with one quart of chicken broth. Add the moistened Cornbread Dressing back into the pan provided. Bake at 400°F for 50 minutes.



### Sweet Potato CASSEROLE

Preheat your oven to 400°F. Remove the lid and place the pan into the oven. Bake at 400°F for 45 minutes. Please Note: Sweet Potato Casserole contains pecans.



### Macaroni n' Cheese

Preheat your oven to 400°F. Remove the lid and bake at 400°F for 45 minutes.



### Fried APPLES

Preheat your oven to 400°F. Remove the lid and bake at 400°F for 40 minutes. Gently stir the Fried Apples before serving.



### Green Bean CASSEROLE

Preheat your oven to 400°F. Remove the lid from your Green Bean Casserole and place the pan into the oven. Bake for 35 minutes. Remove casserole from oven and spread Fried Onions evenly across the top. Place pan back in the oven and bake for an additional 5 minutes.



## ❖ Stovetop Sides ❖

For food safety, reheat all sides to an internal temperature of 165°F.

### *Country* GREEN BEANS

Pour Green Beans and seasoning into a medium saucepot. Turn the heat on medium-high. When the Green Beans begin to simmer, cover with a lid and reduce heat to medium. Cook for 25 minutes, stirring occasionally.



### *Sweet Whole* BABY CARROTS

Pour Carrots, seasoning, and 2 1/2 cups of water into a medium saucepot. Turn the heat on high and bring to a boil. Cover the saucepot and reduce the heat to medium. Cook for 20 minutes.



### *Roasted* GRAVY

Pour Roasted Gravy into a saucepot. Turn heat to medium-high and bring to a boil. For 4 cups of Roasted Gravy, cook for approximately 12 minutes.



### *Whole Kernel* CORN

Pour Corn, remaining seasoning, and 1 cup of water into a medium saucepot. Turn heat on high and bring to a boil. Cover the saucepot with a lid and reduce heat to medium. Cook for 5 minutes.



## ❖ Finishing Touches ❖

### *Sweet* YEAST ROLLS

Allow Sweet Yeast Rolls to thaw at room temperature (or thaw in refrigerator). Preheat your oven to 400°F. When your Sweet Yeast Rolls have thawed, remove the plastic overwrap from tray, cover loosely with aluminum foil, and bake at 400°F for 15 minutes.



### *Mashed* POTATOES

Place the Mashed Potatoes into a large microwave-safe dish. Heat Mashed Potatoes in the microwave in 5 minute increments, for a total of 15 minutes. Carefully remove Mashed Potatoes after each cook time to stir. For food safety, heat food to an internal temperature of 165°F. After heating, whisk the potatoes with a wire whisk for a fluffier texture.



### *Spring Berry* ICED TEA

Serve over ice. Sweeten up any celebration with our classic, refreshing iced tea blended with raspberry purée and infused with sweet blackberry and strawberry flavors. Available for a limited time.



### **TWO BUTTERMILK PIES**

Serve Buttermilk Pies how you like with your choice of tasty toppings. Keep refrigerated until ready to serve.

For an added twist try serving it with whipped cream and sweetened strawberries or your favorite sweet topping (not included).



**NOTE:** In case of leftovers, food should be refrigerated immediately.

# More ways TO ENJOY EASTER FAVORITES

Homestyle recipes for Easter leftovers



**SAVOR *even more* FAMILY MEALS AFTER YOUR EASTER CELEBRATION.**  
With handcrafted recipes that turn your leftover entrees and sides into delicious meals, you can enjoy a few more bites of your Easter feast.



## Breakfast CASSEROLE

**MAKES 8 SERVINGS**

Easily prepare a delicious, hearty, homestyle breakfast for the whole family with leftovers from your Easter celebration.

### Ingredients

- 1 Tbsp. butter
- 8 slices Cracker Barrel Sourdough Bread, cubed
- 3 cups Cracker Barrel Old Country Store® Spiral Sliced Ham, diced
- ½ cup green onion, thinly sliced
- 2 cups shredded cheddar cheese
- 1 dozen eggs
- 2 cups half & half
- ½ tsp. garlic powder
- 1 tsp. dry mustard
- 1 tsp. salt
- 1 tsp. pepper

### How to Make

1. Grease the bottom of a 9" x 13" oven-safe baking dish with butter.
2. Spread the bread cubes evenly along the bottom of your pan.
3. Top the bread cubes with diced Spiral Sliced Ham, sliced green onions, and then the shredded cheddar cheese.
4. In a large bowl, whisk together the eggs, half & half, garlic powder, dry mustard, salt, and pepper until evenly combined.
5. Gently pour the egg mixture evenly over the bread and toppings.
6. Cover tightly with foil and refrigerate overnight.
7. When you're ready to eat, preheat your oven to 350°F and then bake the casserole covered with foil for 45 minutes.
8. Remove the foil and continue baking for 15 more minutes, or until cheese is golden brown and the center is set (when a knife inserted in the center comes out clean and you've reached a minimum temperature of 165°F).

**NOTE:** White bread can be substituted for Cracker Barrel Sourdough Bread.

# Ham & Cheese TURNOVERS



## MAKES 8 LARGE TURNOVERS

There's more to crave from your Easter ham with this hearty homestyle recipe. Loaded with ham and cheese, it's great for gatherings large and small.

### Ingredients

- 2 cups Cracker Barrel Old Country Store® Spiral Sliced Ham, diced
- 4 ounces softened cream cheese
- 1/2 cup crumbled feta cheese
- 1/2 teaspoon crushed red pepper flakes, optional
- 1/2 teaspoon freshly ground black pepper; taste and add 1/2 teaspoon of salt if needed
- 3 cups Cracker Barrel Old Country Store® Biscuit Mix
- 3/4 cup cold 2% milk
- All-purpose flour for keeping work surface well floured
- 1 egg whisked with 1 tablespoon water
- 1/2 stick butter, melted
- 1 tablespoon dried Italian Seasoning
- 1 cup Cranberry Relish
- Roasted Gravy for serving, optional

### How TO Make

1. In a food processor, process 1 cup of the diced Spiral Sliced Ham, softened cream cheese, crumbled feta cheese, red pepper flakes (optional), salt and black pepper until spreadable. Stop processor and scrape down the sides as needed to blend thoroughly. Scrape mixture out into a mixing bowl. Add the remaining 1 cup of diced ham pieces and fold until well blended. Set aside.
2. Preheat oven to 375°F.
3. Put Biscuit Mix into a mixing bowl. Make a "well" in the center of the mix. Using a table fork to stir, slowly add the milk until a dough has formed. Scrape dough out onto a well-floured work surface and gather into a ball, kneading a few times. Flatten dough ball out into a circle and cut into 8 wedges. Form each wedge into a dough ball.
4. Working with one dough ball at a time, roll out each ball into a 6-inch circle. Brush all around the edges of the dough with the egg-water mix.
5. Add 2 generous tablespoons of the ham mixture to the middle of the dough. Spread out mixture evenly with a knife. Top ham mixture with one or two teaspoons of Cranberry Relish.
6. Fold dough over filling to create a half circle. Press edges of dough together. Fold the edges over and use a fork dipped in flour to crimp edges to seal. Place on a baking sheet lined with parchment paper and brush each turnover with the egg-water mixture. Repeat with remaining dough and fillings to make 8 turnovers.
7. Bake for 12-15 minutes or until turnovers are golden brown and puffy. Remove from the oven and brush each turnover with melted butter and sprinkle with seasoning. Serve with an additional dollop of the remaining Cranberry Relish and heated Roasted Gravy, if desired.

**NOTE:** Make these ahead of time and freeze for baking later.

# Easter Ham COBB SALAD



## MAKES 4 SERVINGS

Try a fresh take on Cobb Salad by adding leftover Cracker Barrel Old Country Store® Spiral Sliced Ham!

### Ingredients

- 6 cups chopped romaine lettuce
- 2 cups Cracker Barrel Old Country Store® Spiral Sliced Ham chopped, trimmed of fat
- 16 cherry tomatoes, cut in half
- 1 avocado, halved, seeded, peeled, and diced
- 4 hard-boiled eggs, diced
- 1/2 cup crumbled goat cheese
- Sea salt and freshly ground black pepper to taste
- 1/2 cup of your favorite store-bought dressing such as Ranch, Dill or Caesar

### How TO Make

1. Place chopped romaine in a shallow platter or bowl. Top with other ingredients arranged in rows—chopped Spiral Sliced Ham, cherry tomato halves, diced avocado, diced eggs and crumbled goat cheese.
2. Season with sea salt and a generous grinding of black pepper to taste.
3. Serve immediately or cover and chill until ready to serve. Serve with your choice of store-bought dressing on the side.

# Ham & Cheese Mashed Potato Cakes

WITH SOUR CREAM DILL SAUCE



## MAKES 12 TO 15 3-INCH CAKES

Serve up a savory new recipe with leftover Easter favorites that guests are sure to love.

### Ingredients

- 4 cups Cracker Barrel Mashed Potatoes
- 1 cup Cracker Barrel Old Country Store® Spiral Sliced Ham, finely diced
- 2 cups Mozzarella, shredded
- 1 large egg
- 1 jalapeño, seeded and minced, optional
- 1 teaspoon minced garlic
- 1/2 teaspoon kosher salt and 1/2 teaspoon black pepper
- Up to 3/4 cup all-purpose flour
- 1 to 1 1/2 cups seasoned bread crumbs
- Canola or vegetable oil for frying
- 1 cup sour cream
- Juice of 1/2 lemon
- 1/2 teaspoon salt and 1/4 teaspoon black pepper
- 2 tablespoons minced fresh dill plus extra for garnish

### How to Make

1. In a large mixing bowl, add the Mashed Potatoes, diced Spiral Sliced Ham, shredded mozzarella, egg, minced jalapeño (optional), minced garlic, salt and black pepper and stir together to blend well.
2. Add flour, one tablespoon at a time, stirring well to blend into potato mixture. Continue adding flour up to 3/4 cup until the mixture is thick and holds its shape when scooped. Use flour sparingly to keep texture of mixture moist.
3. Place bread crumbs in a shallow bowl.
4. Using an ice cream scoop, place one scoop of potato mixture into the bowl of bread crumbs. Gently sprinkle the potato scoop with bread crumbs and slightly flatten into a round patty, about 1/3 inch thick, flipping carefully to coat evenly on both sides. Set aside on a sheet pan and repeat with the remaining potato mixture.
5. Heat approximately 6 tablespoons of oil in a large heavy nonstick skillet over medium-high heat just until the oil shimmers. Turn to medium.
6. Fry the potato cakes in a single layer on each side for 3-4 minutes until crisp and a dark golden brown. Remove the potato cakes from the skillet and transfer to a plate lined with paper towels. Repeat until all of the potato cakes are cooked. While the potato cakes are cooking, stir together the sour cream, lemon juice, salt, black pepper and fresh dill. Taste and adjust seasoning as needed. Cover and chill until ready to serve.
7. Serve hot Potato Cakes immediately.

**NOTE:** Adjust the size of your ham and cheese potato cakes by using a smaller or larger scoop. For example, use a small scoop for bite-size appetizer potato cakes.



# Thank You



## HAVE A *Happy Homestyle* Easter

Cracker Barrel® wishes you a wonderful Easter celebration full of friends, family, and the homestyle cooking you love. Be sure to share your favorite recipes and Easter traditions with us by using **#CrackerBarrelMoment**.



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