

New

# Heat n' Serve

❖ HAM SUPPER TO-GO ❖



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 finishes baking in the oven, reheat sides in the microwave as directed.
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.

# ❖ Heat n' Serve Sides ❖

Refrigerate immediately until ready to prepare. For food safety, reheat all sides to an internal temperature of 165°F.



## *Hashbrown* CASSEROLE

Transfer Hashbrown Casserole to a microwave safe bowl. Microwave on high 2 minutes. Remove, stir, test temperature, and reheat an additional 2-3 minutes as needed. Carefully remove from microwave and allow to set for 1 minute. Stir and enjoy.

## *Macaroni n' Cheese*

Transfer Macaroni n' Cheese to a microwave safe bowl. Microwave on high 2 minutes. Remove, stir, and microwave on high an additional 2-3 minutes. Carefully remove from microwave and allow to set for 1 minute. Stir and enjoy.



## *Fried* APPLES

Transfer Fried Apples to a microwave safe bowl. Microwave on high 2 minutes. Remove, stir, and microwave on high an additional 2-3 minutes. Carefully remove from microwave and allow to set for 1 minute. Stir and enjoy.

## *Country* GREEN BEANS

Transfer Green Beans to a microwave safe bowl. Microwave on high 2 minutes. Remove, stir, and microwave on high an additional 2-3 minutes. Carefully remove from microwave and allow to set for 1 minute. Stir and enjoy.



# ❖ Heat n' Serve Sides ❖

Refrigerate immediately until ready to prepare. For food safety, reheat all sides to an internal temperature of 165°F.



## *Sweet Whole* **BABY CARROTS**

Transfer Carrots to a microwave safe bowl. Microwave on high 2 minutes. Remove, stir, and microwave on high an additional 2-3 minutes. Carefully remove from microwave and allow to set for 1 minute. Stir and enjoy.

## *Whole Kernel* **CORN**

Transfer Corn to a microwave safe bowl. Microwave on high 2 minutes. Remove, stir, and microwave on high an additional 2-3 minutes. Carefully remove from microwave and allow to set for 1 minute. Stir and enjoy.



## *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.



**NOTE:** Microwave times may vary based upon wattage. Only heat one side at a time.

# *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 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

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## *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 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

### 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, 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.



# Thank You



## HAVE A *Happy Homestyle* Easter

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



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