

Heating Instructions for the Loveless Cafe Easter Meal Pack

Keep refrigerated until ready to heat. Preheat Oven to 350° F

Country Ham with Peach Preserves Glaze and Pit Smoked Sugar Cured Ham

- Remove Ham from the fridge for 30 minutes prior to heating to allow it to get to room temperature.
- Place Ham in the aluminum pan and cover with the lid in the preheated oven, bake for 15 to 25 minutes, or until
 heated through.
- Remove the lid and cook for another 15 minutes.

Hashbrown Casserole, Creamed Corn, Slow-Cooked Green Beans.

- Transfer side into a casserole dish, cover with foil.
- Bake for 35 to 45 minutes, or until heated through (165° F, internal temp)
- Stir before serving.

Note: All sides can be cooked at once if oven allows.

Macaroni and cheese

- Heat over med-low heat in a saucepan, stirring frequently until it starts to steam or until the product reaches 165° F
 degrees.
- Pour into serving dish and stir before serving.

Loveless Cafe Biscuits

- Before Baking:
 - Make sure to generously brush biscuits with melted butter before placing in the oven.
 - If baking from thawed, open vacuum-sealed packaging and leave on counter unwrapped for an hour or in fridge loosely wrapped for 24 hours.
- Conventional Oven (Recommended):
 - o From frozen, preheat oven to 425° F and bake for 24 to 28 minutes, turning pan halfway through cooking time.
 - From thawed, preheat oven to 425° F and bake for 20 minutes, turning pan halfway through cooking time.
- Toaster Oven:
 - o From *frozen*, preheat oven to 475° F and bake for 16 minutes, turning pan halfway through cooking time.
 - o From thawed, preheat 450° F and bake for 16 minutes, turning pan halfway through cooking time.
- Generously brush biscuits with melted butter again before serving with Loveless Cafe Preserves.

Steeple Chase Pie: Keep at room temperature until ready to serve.

Key Lime Pie: Keep refrigerated until ready to serve.

Note: All items, except for the Loveless Cafe Heat n' Eat Biscuits, are fully cooked. Reheating times are approximate and may vary depending on your oven.

Share your Easter photos with #LovelessCafe. We'd love to see how you celebrate! Enjoy your dinner and have a safe and happy holiday!