

# ROOTED IN TRADITIONS

Thanks for letting Fresh Thyme be part of your holiday traditions! From our family to yours, may your season be filled with joy, warmth, and plenty of delicious moments.



**FRESH THYME**  
MARKET

# Ham Holiday Meal Heating Instructions

Serves 6 people

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## KENTUCKY LEGEND SLICED HAM

Remove ham from packaging, and netting from ham (if applicable). Place in a baking pan, add package drippings and 1/4 cup water in the pan, then cover the pan tightly with aluminum foil to retain moisture. Preheat your oven to 325°F and bake for 30 minutes per pound or until heated through.

Remove ham from oven. Let rest for 10 minutes before serving.

## BOAR'S HEAD HAM GLAZE

Remove the ham from the oven about 15 minutes before it is finished cooking. Remove the foil and brush on a layer of glaze. Return the ham to the oven, uncovered, and bake for the final 15 minutes to allow the glaze to caramelize.

## GRUYERE & GARLIC MASHED POTATOES

Preheat oven to 375°F. Discard plastic wrap and place oven-safe tray onto a lined baking sheet then into the oven. Bake for 25-30 minutes or until an internal temperature of 165°F is reached.

## CREAMED CORN

Preheat oven to 375°F. Discard plastic wrap and place oven-safe tray onto a lined baking sheet then into the oven. Bake for 25-30 minutes or until an internal temperature of 165°F is reached.

## GREEN BEAN ALMONDINE

Preheat oven to 375°F. Discard plastic wrap and place oven-safe tray onto a lined baking sheet then into the oven. Bake for 15 minutes or until an internal temperature of 165°F is reached.

## RAINBOW CARROTS WITH LEMON HERB BUTTER

Preheat oven to 375°F. Discard plastic wrap and place oven-safe tray onto a lined baking sheet then into the oven. Bake for 25-30 minutes or until an internal temperature of 165°F is reached. Stir and allow to sit for 5 minutes before serving.