



Our Chef has prepared a delicious holiday dinner for you and your family to enjoy at home, complete with easy step-by-step reheating instructions and serving suggestions. Let's get started.

### **CEDAR PLANK- ROASTED SALMON**

(Can reheat in your oven or on your grill)

#### **IN THE OVEN**

- Preheat oven to 400°F.
- Lift off the aluminum lid and remove the container of sauce as well as the lemon and dill. Set aside.
- Place the uncovered pan with the plank of salmon in the preheated oven on the lowest rack.
- Cook the salmon for 25-35 minutes until salmon reaches an internal temperature of 130°F. (Check temperature at 20 and 30 minutes.)
- Once cooked, remove the pan of salmon from the oven.
- Place the dill sprigs on top of the fish and squeeze the lemon allowing the juice to cover the majority of the fish.
- Allow the salmon to rest for 5 minutes while the flavors of the dill and lemon permeate the salmon.
- Serve on the board in the aluminum pan or on a serving platter of your choice.

#### **ON THE GRILL**

- Preheat grill to 400-450°F.
- Lift off the aluminum lid and remove the plank with the salmon. Set aside the pan, lid, sauce, lemon and dill.
- Place the plank of salmon directly on the hot grill grates and close the lid of the grill.
- Cook the salmon for 10 minutes. Open the grill lid and rotate the plank with tongs to help keep the corners of the board from igniting. If the board corners do ignite, lightly blow out and move that corner to a cooler section of the grill.
- Close the grill lid and continue to cook for an additional 10 minutes. If you have a thermometer, check the fish where it's thickest and confirm a temperature of 130°F.
- Once the salmon is cooked, carefully lift the plank off the grill with tongs and place back into the aluminum pan.
- Place the dill sprigs on top of the fish and squeeze the lemon, allowing the juice to cover the majority of the fish.
- Allow the salmon to rest for 5 minutes while the flavors of the dill and lemon permeate the salmon.
- Serve on the board in the aluminum pan or on a serving platter of your choice.

### **WOOD-GRILLED BEEF TENDERLOIN**

- Remove tenderloin from refrigerator 15-20 minutes prior to cooking.
- Preheat oven to 400°F.
- Remove the lid and place tenderloin in oven and cook for approximately 45-55 minutes or to an internal temperature of 120°F. (Note, always check internal temperature at the larger end of the tenderloin.)
- When tenderloin reaches 120°F (medium rare) or desired internal temperature, remove from oven and cover loosely with foil for 10-15 minutes.
- Uncover tenderloin and remove butcher twine using either a knife or scissors.
- Slice or serve on a serving platter of your choice.

### **HONEY-GLAZED SPIRAL HAM**

- Can be enjoyed cold. Simply unpackage and serve.
- If you'd prefer to heat the ham, preheat oven to 375°F.
- Remove the lid.
- Microwave the glaze for 10-20 seconds to warm for easier pouring.
- Brush the glaze over the ham slices.
- Replace the lid on the pan and place in the preheated oven.
- Warm in the oven for 25-30 minutes.
- Remove lid and bake for an additional 10 minutes until glaze is caramelized.
- Remove from oven and serve.

### **SIDES**

Microwaving is the preferred method.

#### **SWEET POTATOES**

- Place covered container in microwave for 2 minutes.
- Remove the lid, stir, replace lid and microwave for an additional 2 minutes.
- Repeat until potatoes are hot.
- Once heated throughout, top the potatoes with the Maple-Pecan Streusel and drizzle with maple syrup.

#### **LEMON-PARSLEY POTATOES**

- Place potatoes on a cookie sheet and warm in a 400°F oven for 10 minutes.

#### **ROASTED FRENCH GREEN BEANS**

- Remove the lid, add 2 tablespoons of water and replace the lid.
- Microwave for 2-3 minutes or until hot.