

MCEWAN CATERING HOLIDAY MAINS

# Maple Whiskey Glazed Country Ham

## RE-HEATING GUIDE

*Thank you for choosing McEwan Catering! We're thrilled to be part of your holiday celebration and want to ensure your meal is enjoyed at its absolute best.*

### Important Notes Before Reheating:

- Please bring all food to room temperature before reheating.
- Avoid overcrowding your oven during reheating, as this can lower the temperature and affect cooking times.
- Cooking times may vary depending on your oven. For proteins, we recommend using a meat thermometer to ensure proper doneness.

### Ham:

- Preheat oven to **350°F (175°C)**.
- Place sliced or whole ham in a baking dish with **¼ cup water or apple cider**, cover tightly with foil.

### Reheat:

- o **Sliced ham:** 40–50 minutes, until hot.
- o **Whole ham:** 60–75 minutes, until hot.

### Chutney:

Warm separately in a saucepan on low heat for 3–5 minutes, or serve at room temperature.

### Sides:

- **Brussels Sprouts:** 350°F, 20–30 minutes, uncovered.
- **Rainbow Carrots:** 350°F, 20–30 minutes.
- **Smashed Sweet Potatoes:** 350°F, 25–30 minutes, covered.
- **Parker House Rolls:** 350°F, 3–4 minutes.



*Season's  
greetings!*

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