

**Heating Instructions- Ham Dinner for Eight**

Preheat the oven to 325 degrees.

Open the pan labeled Ham and pour the glaze over the meat. Cover the pan with foil.

Place the foil covered pans of potatoes, carrots, sweet potatoes and green beans into the oven along with the pan of ham with glaze. (remove plastic lid from green beans and cover with foil)

Heat the ham and side dishes for about 20-25 minutes or until the internal temperature reaches 165 degrees. Remove the foil from the potatoes for the last 5 minutes of cooking.

After the sides are removed from the oven, place the rolls into the oven for 3 minutes, then wrap them in a towel to keep them warm.

Enjoy your meal.