



HOLIDAY

HEAT & SERVE MEALS



**EASY-TO-FOLLOW
HEATING INSTRUCTIONS**

From your oven to table in around 2 hours.

THANK YOU

FOR MAKING US PART OF YOUR HOLIDAYS

However the holidays find you this year, thank you for making Cracker Barrel part of the season.

Whether you're carrying on a tradition, starting a new one of your own, or simply enjoying a moment to savor the season, we hope this food brings warmth to your table and comfort to your day.

HAPPY HOLIDAYS FROM ALL OF US AT CRACKER BARREL.

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PRIME RIB FAMILY DINNER Serves 4-6



See **brown** color-coded margins (pages 12-15) for heating instructions.

HAM FEAST HEATING INSTRUCTIONS

Serves 8-10

Serve within 72 hours of pickup.

TIMING TIPS (Be sure to refrigerate until ready to prepare.)

1. Preheat your oven to 325°F. Place unwrapped ham flat and face down in a shallow roasting pan. Cover the pan tightly with aluminum foil and place in oven.
2. Remove ham from oven to rest and keep covered. While ham is resting, adjust oven temperature to 400°F, transfer sides to oven-safe dishes or bake in provided foil pans, and begin cooking.
3. Once sides are finished cooking, remove them from oven and adjust oven to 425°F, uncover ham and proceed to glaze.
4. As your items finish cooking, cover each dish tightly with aluminum foil to retain heat.
5. Warm the sweet yeast rolls last.



Spiral-Sliced Sugar Cured Ham

Preheat oven to 325°F. **REMOVE ALL PACKAGING MATERIALS** and place unwrapped ham in shallow roasting pan **FLAT/FACE SIDE DOWN**. Add 1/2 cup water to bottom of pan. Cover pan tightly with aluminum foil and place in oven. Bake for approximately 12 minutes per pound until heated. **DO NOT OVERCOOK!** Remove ham from oven and allow to rest for up to 60 minutes while sides are being heated. Once sides are done cooking, remove from oven and increase oven temperature to 425°F. Cut corner off glaze packet and squeeze glaze evenly over top of ham. If desired, use knife to spread glaze between slices. Return ham to oven, uncovered, and bake for 8–10 minutes. Remove from oven and let stand 15 minutes before serving.

Ham Size	Weight	Cook Time per Pound	Approx. Cook Time
Half	8-10.5 lbs.	12 minutes	2 hours

OVEN SIDES

Please read before reheating: Keep food refrigerated until ready to reheat. Bake in provided foil pans or place in an oven-safe dish. For food safety, reheat all sides to an internal temperature of 165°F.

Cornbread Dressing

Preheat your oven to 400°F. Place both pans into an oven-safe dish or use provided foil pans. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pans.



Hashbrown Casserole

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in provided foil pans. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pans.



Loaded Hashbrown Casserole

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in provided foil pans. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pans. Remove casserole from oven and spread shredded cheese and bacon pieces evenly across the top. Place dish back into the oven and bake for an additional 5 minutes or until cheese has melted.



Sweet Potato Casserole

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in foil pans. Bake dish uncovered for 45–55 minutes. Decrease baking time by 10 minutes if baking in foil pans. Contains pecans.



Mac & Cheese

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in foil pans. Bake dish uncovered for 40–50 minutes. Decrease baking time by 10 minutes if baking in foil pans.





Fried Cinnamon Apples

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in provided foil pans. Bake dish uncovered for 30–40 minutes. Decrease baking time by 10 minutes if baking in foil pans. Gently stir fried apples before serving.

Broccoli Cheese Casserole

Preheat your oven to 400°F. Place both pans in an oven-safe dish or use provided foil pans. Evenly spread the cracker crumb topping on top of the casserole and put into the oven. Bake dish uncovered for 30 minutes. Decrease baking time by 10 minutes if baking in foil pans.



FINISHING TOUCHES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.

Loaded Mashed Potatoes

Transfer mashed potatoes into a large microwave-safe dish. Heat mashed potatoes in the microwave in 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes from the microwave after each cook time to stir. After heating for 12 minutes, whisk the potatoes with a wire whisk for a fluffier texture. Warm bacon pieces in the microwave for 20 seconds, then top mashed potatoes with shredded cheese, bacon and green onions.



Mashed Potatoes

Transfer mashed potatoes into a large microwave-safe dish. Heat mashed potatoes in the microwave in 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes after each cook time to stir. After heating for 12 minutes, whisk the potatoes with a wire whisk for a fluffier texture.

Sweet Yeast Rolls

Preheat your oven to 400°F. Remove the plastic overwrap from tray, cover loosely with aluminum foil, and place into the oven in the provided oven-safe pan. Bake at 400°F for 15 minutes.



Cranberry Relish

Our sweet cranberry relish comes ready to serve.



Holiday Berry Tea

Our freshly brewed iced tea infused with juicy wild berry flavors and warm holiday spices.



Apple Streusel Pie

We suggest serving with vanilla ice cream.



Pecan Pie

We suggest serving with vanilla ice cream.

STOVE TOP SIDES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.



Country Green Beans

Pour green beans and seasoning into a medium saucepan. Turn the heat on medium-high. When the green beans begin to simmer, cover with a lid and reduce heat to medium. Cook for 25 minutes, stirring occasionally.



Sweet Whole Baby Carrots

Pour carrots, seasoning and 2 cups of water into a medium saucepan. Turn the heat on high and bring to a boil. Cover with a lid and reduce the heat to medium. Cook for 20 minutes.



Roasted Gravy

Pour roasted gravy into a saucepan. Turn the heat to medium-high and bring to a boil, reduce to a simmer, and hold warm. For 1 1/2 cups of roasted gravy, cook for approximately 7 minutes, stirring occasionally.

Note: In the case of leftovers, food should be refrigerated as soon as possible.

HAM FAMILY DINNER HEATING INSTRUCTIONS

Serves 4-6

Serve within 72 hours of pickup.

TIMING TIPS (Be sure to refrigerate until ready to prepare.)

1. Preheat your oven to 325°F. Place unwrapped ham flat and face down in a shallow roasting pan. Cover the pan tightly with aluminum foil and place in oven.
2. Remove ham from oven to rest and keep covered. While ham is resting, adjust oven temperature to 400°F, transfer sides to oven-safe dishes or bake in provided foil pans, and begin cooking.
3. Once sides are finished cooking, remove them from oven and adjust oven to 425°F, uncover ham and proceed to glaze.
4. As your items finish cooking, cover each dish tightly with aluminum foil to retain heat.
5. Warm the sweet yeast rolls last.



Spiral-Sliced Sugar Cured Ham

Preheat oven to 325°F. **REMOVE ALL PACKAGING MATERIALS** and place unwrapped ham in shallow roasting pan **FLAT/FACE SIDE DOWN**. Add 1/2 cup water to bottom of pan. Cover pan tightly with aluminum foil and place in oven. Bake for approximately 12 minutes per pound until heated. **DO NOT OVERCOOK!** Remove ham from oven and allow to rest for up to 60 minutes while sides are being heated. Once sides are done cooking, remove from oven and increase oven temperature to 425°F. Cut corner off glaze packet and squeeze glaze evenly over top of ham. If desired, use knife to spread glaze between slices. Return ham to oven, uncovered, and bake for 8–10 minutes. Remove from oven and let stand 15 minutes before serving.

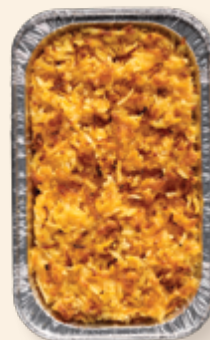
Ham Size	Weight	Cook Time per Pound	Approx. Cook Time
Half	8-10.5 lbs.	12 minutes	2 hours

OVEN SIDES

Please read before reheating: Keep food refrigerated until ready to reheat. Bake in provided foil pans or place in an oven-safe dish. For food safety, reheat all sides to an internal temperature of 165°F.

Cornbread Dressing

Preheat your oven to 400°F. Place pan into an oven-safe dish or use provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan.



Hashbrown Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan.

Loaded Hashbrown Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan. Remove casserole from oven and spread shredded cheese and bacon pieces evenly across the top. Place dish back into the oven and bake for an additional 5 minutes or until cheese has melted.



Sweet Potato Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in foil pan. Bake dish uncovered for 45–55 minutes. Decrease baking time by 10 minutes if baking in foil pan. Contains pecans.

Mac & Cheese

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in foil pan. Bake dish uncovered for 40–50 minutes. Decrease baking time by 10 minutes if baking in foil pan.





Fried Cinnamon Apples

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 30–40 minutes. Decrease baking time by 10 minutes if baking in foil pan. Gently stir fried apples before serving.

Broccoli Cheese Casserole

Preheat your oven to 400°F. Place pan in an oven-safe dish or use provided foil pan. Evenly spread the cracker crumb topping on top of the casserole and put into the oven. Bake dish uncovered for 30 minutes. Decrease baking time by 10 minutes if baking in foil pan.



STOVE TOP SIDES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.



Country Green Beans

Pour green beans and seasoning into a medium saucepan. Turn the heat on medium-high. When the green beans begin to simmer, cover with a lid and reduce heat to medium. Cook for 25 minutes, stirring occasionally.

Sweet Whole Baby Carrots

Pour carrots, seasoning and 1.5 cups of water into a medium saucepan. Turn the heat on high and bring to a boil. Cover with a lid and reduce the heat to medium. Cook for 20 minutes.



Roasted Gravy

Pour roasted gravy into a saucepan. Turn the heat to medium-high and bring to a boil, reduce to a simmer, and hold warm. For 1 1/2 cups of roasted gravy, cook for approximately 7 minutes, stirring occasionally.



FINISHING TOUCHES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.

Loaded Mashed Potatoes

Transfer mashed potatoes into a microwave-safe dish. Heat mashed potatoes in the microwave in three 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes from the microwave after each cook time to stir. After heating for 12 minutes, whisk the potatoes with a wire whisk for a fluffier texture. Warm bacon pieces in the microwave for 20 seconds, then top mashed potatoes with shredded cheese, bacon and green onions.



Mashed Potatoes

Transfer mashed potatoes into a microwave-safe dish. Heat mashed potatoes in the microwave in three 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes after each cook time to stir. After heating for 12 minutes, whisk the potatoes with a wire whisk for a fluffier texture.

Sweet Yeast Rolls

Preheat your oven to 400°F. Remove the plastic overwrap from tray, cover loosely with aluminum foil, and place into the oven in the provided oven-safe pan. Bake at 400°F for 15 minutes.



Cranberry Relish

Our sweet cranberry relish comes ready to serve.

Holiday Berry Tea

Our freshly brewed iced tea infused with juicy wild berry flavors and warm holiday spices.



Note: In the case of leftovers, food should be refrigerated as soon as possible.

Serves 4-6

PRIME RIB FAMILY DINNER HEATING INSTRUCTIONS

Serve within 72 hours of pickup.

TIMING TIPS (Be sure to refrigerate until ready to prepare.)

1. Preheat your oven to 350°F. Unwrap prime rib, discard juices, and place fat side up in a shallow roasting pan. Cover the pan tightly with aluminum foil and place in oven.
2. While prime rib is cooking, start stove top sides.
3. Once prime rib is finished, adjust oven temperature to 400° F, transfer sides to oven-safe dishes or bake in the provided foil pans, and begin cooking while prime rib is resting (covered).
4. As your items finish cooking, cover each dish tightly with aluminum foil to retain heat.
5. Warm the sweet yeast rolls last.



Prime Rib*

Preheat non convection oven to 350°F degrees. **REMOVE PRIME RIB FROM PACKAGING.** Discard juices and place into a baking dish fat side up. Wrap the top of the baking dish with aluminum foil tightly sealed onto edge of the baking dish and place baking dish into the oven on middle baking rack. Refer to chart below for cook times specified for covered with foil, then uncovered to achieve desired temperature. Remove from oven and place baking dish onto stove top, wrap top of the baking dish with plastic wrap or foil, and allow to rest for 20 minutes before serving. Unwrap and baste the prime rib with the juices from the bottom of the pan, then serve.

Desired Temp	Covered	Uncovered	Final Cook Temp
Rare	45 min	20-25 min	120° - 130°
Medium Rare	45 min	30-35 min	130° - 135°
Medium	1 hr	40-45 min	135° - 145°
Medium Well	1 hr	50-55 min	145° - 155°
Well Done	1 hr 15 min	1 hr	155° +

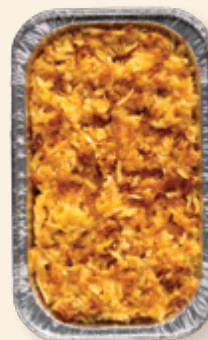
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

OVEN SIDES

Please read before reheating: Keep food refrigerated until ready to reheat. Bake in provided foil pans or place in an oven-safe dish. For food safety, reheat all sides to an internal temperature of 165°F.

Cornbread Dressing

Preheat your oven to 400°F. Place pan into an oven-safe dish or use provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan.



Hashbrown Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan.

Loaded Hashbrown Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pan. Remove casserole from oven and spread shredded cheese and bacon pieces evenly across the top. Place dish back into the oven and bake for an additional 5 minutes or until cheese has melted.



Sweet Potato Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in foil pan. Bake dish uncovered for 45–55 minutes. Decrease baking time by 10 minutes if baking in foil pan. Contains pecans.

Mac & Cheese

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in foil pan. Bake dish uncovered for 40–50 minutes. Decrease baking time by 10 minutes if baking in foil pan.



Continued on next page ➤



Fried Cinnamon Apples

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 30–40 minutes. Decrease baking time by 10 minutes if baking in foil pan. Gently stir fried apples before serving.

Broccoli Cheese Casserole

Preheat your oven to 400°F. Place pan in an oven-safe dish or use provided foil pan. Evenly spread the cracker crumb topping on top of the casserole and put into the oven. Bake dish uncovered for 30 minutes. Decrease baking time by 10 minutes if baking in foil pan.



STOVE TOP SIDES

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Country Green Beans

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Sweet Whole Baby Carrots

Pour carrots, seasoning and 1.5 cups of water into a medium saucepan. Turn the heat on high and bring to a boil. Cover with a lid and reduce the heat to medium. Cook for 20 minutes.



Roasted Gravy

Pour roasted gravy into a saucepan. Turn the heat to medium-high and bring to a boil, reduce to a simmer, and hold warm. For 1 1/2 cups of roasted gravy, cook for approximately 7 minutes, stirring occasionally.



FINISHING TOUCHES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.

Loaded Mashed Potatoes

Transfer mashed potatoes into a microwave-safe dish. Heat mashed potatoes in the microwave in 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes from the microwave after each cook time to stir. After heating for 12 minutes, whisk the potatoes with a wire whisk for a fluffier texture. Warm bacon pieces in the microwave for 20 seconds, then top mashed potatoes with shredded cheese, bacon and green onions.



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Sweet Yeast Rolls

Preheat your oven to 400°F. Remove the plastic overwrap from tray, cover loosely with aluminum foil, and place into the oven in the provided oven-safe pan. Bake at 400°F for 15 minutes.



Au Jus

Pour au jus into a medium saucepan. Turn heat on high and bring to a boil. Reduce to a simmer and cook for approximately 3 minutes, stirring occasionally.

Horseradish Sauce

Keep chilled and serve on the side with your prime rib.



Holiday Berry Tea

Our freshly brewed iced tea bursting with flavors of juicy wild berries and warm holiday spices.



Note: In the case of leftovers, food should be refrigerated as soon as possible.

KEEP THE CELEBRATIONS GOING

Whether it's game day, Sunday dinner, or your next family gathering, Cracker Barrel Catering makes it easy to bring everyone together.



**EXPLORE OUR CLASSICS BUNDLE
& MORE IN OUR CATERING MENU**

**VISIT [CRACKERBARREL.COM/CATERING](https://www.crackerbarrel.com/catering)
FOR A FULL LIST OF OFFERINGS**

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