

PRODUCT  
INSTRUCTIONS

# BURGERS<sup>®</sup>

— SMOKEHOUSE —

HOMEMADE IN A HURRY — SIDE DISHES

## POTATOES & HAM AU GRATIN

classic recipes and homemade quality — no compromises with this side dish  
made from the best ingredients, so that you are happy to call them “your own!”



Freeze upon Arrival, unless using immediately (1-2 days in refrigerator).  
Keep frozen for up to 12 months.



# POTATOES & HAM AU GRATIN

## COOKING POTATOES & HAM AU GRATIN

*Cook to an internal temperature of 165° F before serving.*

### CONVENTIONAL OVEN:

Preheat oven to 350° F., remove cardboard sleeve and lift corner of plastic film to vent. Place tray on a baking sheet in the middle rack position of oven.

- From Frozen: Cook for 45-55 minutes. Remove from oven, stir thoroughly and let cool 3-4 minutes before serving.
- From Refrigerated: Cook for 25-35 minutes. Remove from oven, stir thoroughly and let cool 3-4 minutes

### MICROWAVE OVEN:

Remove cardboard sleeve and pull up corner of plastic film to vent. Place tray on microwavable plate. After cooking, allow to stand in microwave for 2 minutes.

- From Frozen: Cook on high for 10 minutes, Remove and stir potatoes, cover and place back into microwave on high for an additional 6-8 minutes. Remove and let cool 3-4 minutes before serving.
- From Refrigerated: Cook on high for 8 minutes, Remove and stir potatoes, cover and place back into microwave on high for an additional 4-6 minutes. Remove and let cool 3-4 minutes before serving.

### IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.