

# SHARE YOUR CREATION!

## TAG US #VADINERHAM OR #VADINERTURKEY

YOU'LL BE ENTERED IN A DRAWING TO WIN A FREE GIFT

Entries will be selected at random. Contest offer ends 1/15/2020.



## YOUR COMPLETE GUIDE TO VIRGINIA DINER SPECIALTY MEATS

### CARE INSTRUCTIONS

All Virginia Diner meat items need to be kept in the refrigerator or freezer. Your products are shipped chilled or frozen and should be refrigerated upon receipt (remove from insulated cooler). If you do not plan to consume the products within 2-3 weeks, we recommend that you freeze them. Once the seal is broken, consume the product within 7 days or freeze in a freezer bag.

#### HAM

**Ham Freezing Instructions** Our hams can be safely frozen for up to 1 year in the original vacuum packaging.

**Refrigeration of Hams** Hams that are vacuum sealed can be kept in the refrigerator for 2-3 weeks.

**Spiral and Boneless Ham Heating Instructions**

Remove ham from bag and double wrap ham in aluminum foil. Place ham on a rack in a roasting pan. Heat in oven at 325°F for 10 minutes per pound. Garnish if desired and serve.

**Bone-In Ham Heating Instructions** Remove bag. Place ham on rack in an open pan. Add 1/8" to 1/4" water in the pan. Bake in oven at 325°F for 12 minutes per pound. Cook uncovered for the first hour then cover the remaining time. Garnish if desired. Let sit, uncovered, for at least 30 minutes before carving and serving.

**How long are products good once opened?** Once packages have been opened the product needs to be consumed within 7 days or frozen in a freezer bag for up to 3 months.

#### TURKEY

**Turkey Freezing Instructions** Our turkeys can be safely frozen for up to 6 months in the original vacuum packaging.

**Refrigeration of Turkeys** Turkey's that are vacuum sealed can be kept in the refrigerator for 2-3 weeks. When the vacuum seal is broken, the turkey needs to be eaten within 7 days or can be frozen in a freezer bag for up to 3 months.

**Turkey Heating Instructions** Remove bag. Place turkey on rack in an open pan. To heat throughout, heat for 10 minutes per pound at 300°F until the turkey reaches an internal temperature of 155°F. (All of our turkeys are fully cooked and do not require additional cooking.)

**How long are products good once opened?** Once packages have been opened the product needs to be consumed within 7 days or frozen in a freezer bag for up to 3 months.

**Questions? Call 888-823-4637 or visit [vadiner.com](http://vadiner.com)**

*For over 90 years the Virginia Diner has been bringing families together at mealtimes and celebrations. Now you can serve a taste of the Diner tradition on your own table.*

A LEGEND IN A NUTSHELL SINCE 1929  
**VIRGINIA DINER**