

TIMING YOUR FEAST

THE DAY BEFORE YOU FEAST

- ☐ Trim the ham and wrap in plastic wrap. Store in the fridge.
- ☐ Put together the hashbrown casserole and cover with plastic wrap. Store in the fridge.
- ☐ Wash and trim green beans. Pat dry with a paper towel and store in a ziploc bag in the fridge.
- ☐ Chop walnuts. Store in an airtight container.
- ☐ Peel and cut butternut squash. Store in a ziploc bag in the fridge.

FEAST DAY

- ☐ 11:00am Put ham in slow cooker and start
- ☐ **3:00pm Oven to 350°F**
- ☐ 3:30pm Bake hashbrown casserole at 350°F for 1hr if prepped the day before, 45-50min if fresh
- ☐ 4:30pm Hashbrown casserole out of oven and cover tightly with foil
- ☐ **4:30pm Oven to 400°F**
- ☐ 4:45pm Roast butternut squash at 400°F for 30-45min
- ☐ 5:00pm Take ham out of slow cooker and let rest
- ☐ 5:00pm Measure out ingredients for ham glaze
- ☐ 5:10pm Sauté green beans, checking often
- ☐ 5:20pm Add walnuts, lemon zest, and lemon juice to green beans
- ☐ 5:20pm Turn heat on for ham glaze and bring to a boil
- ☐ 5:30pm Butternut squash out of the oven – transfer to an oven-safe serving dish and cover with foil
- ☐ **5:30pm Oven off and leave the door cracked open for a few minutes**
- ☐ 5:30pm Green beans off of heat; transfer to an oven-safe serving dish and cover with foil
- ☐ 5:30pm Glaze ham & caramelize under broiler
- ☐ **5:40pm Oven to 350°F**
- ☐ 5:45pm Reheat hashbrown casserole, butternut squash, and green beans as needed for ~ 10 min
- ☐ 5:55pm Hashbrown casserole and butternut squash to table
- ☐ 5:55pm Baste ham again & place on serving platter
- ☐ 6:00pm Feast