

Warm & Serve Thanksgiving Feast Timeline & Instructions

Thanks for inviting us to be part of your Thanksgiving holiday! We're here to help make sure the food preparation goes smoothly so that you can enjoy the day and your guests.

If you'd like to join us as we get this feast ready at our homes, feel free to walk alongside us as we follow the recommended schedule*. If you'd like to spiff up your stuffing, check page 2 for some fun ideas.***

90-120 minutes before you'd like to eat:

- Preheat your oven to 350 degrees**.
- Read through the feast instructions once, twice, or thrice!
- If you're using different bakeware, set that out.
- Remove turkey from the refrigerator.
- Remove mashed potatoes from refrigerator.

70 minutes before you'd like to eat:

- Place covered turkey in a preheated oven (middle rack).
- Get the stuffing ready.
- Remove vegetables from refrigerator.
- Remove sweet potatoes from refrigerator.

60 minutes before:

- Place covered stuffing in the oven, preferably on the middle rack.
- Place mashed potatoes in oven.

50 minutes before:

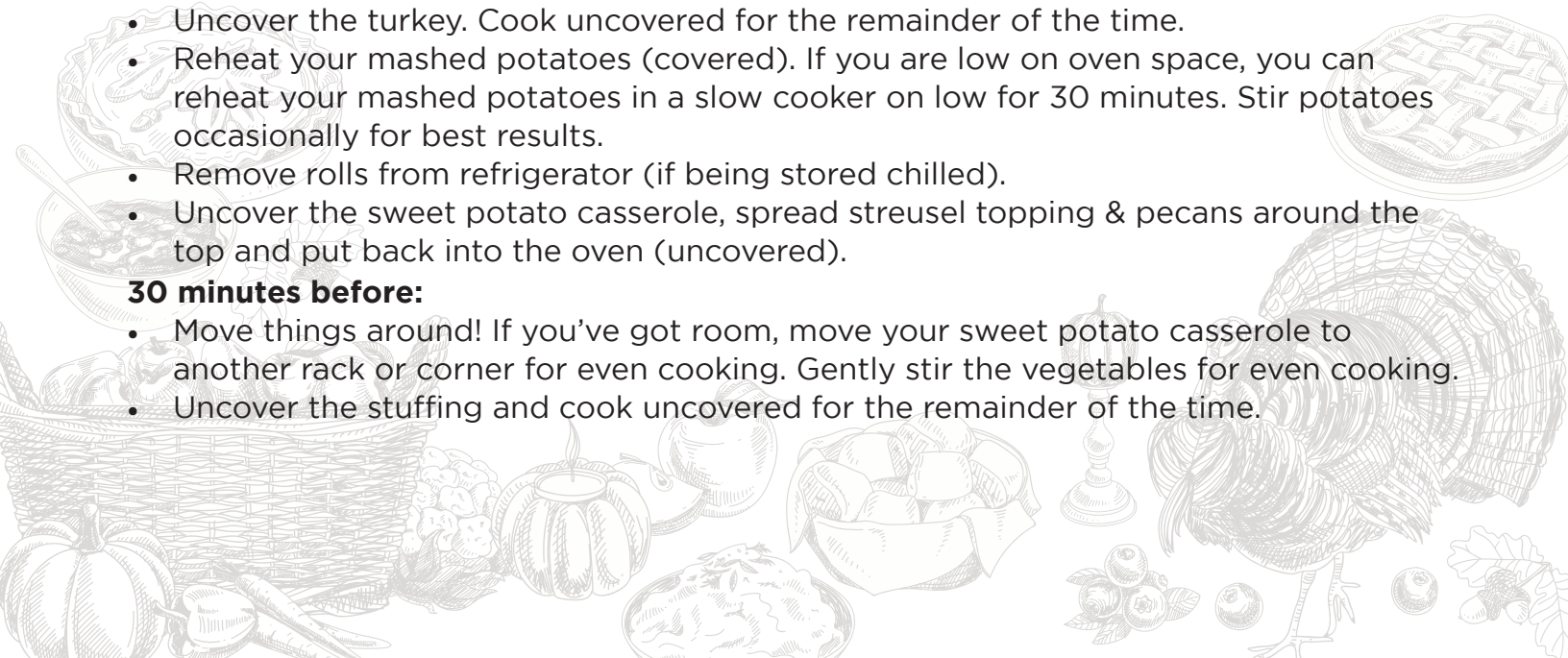
- Place uncovered roasted vegetables in the oven.
- Place covered sweet potato casserole in the oven.

40 minutes before:

- Uncover the turkey. Cook uncovered for the remainder of the time.
- Reheat your mashed potatoes (covered). If you are low on oven space, you can reheat your mashed potatoes in a slow cooker on low for 30 minutes. Stir potatoes occasionally for best results.
- Remove rolls from refrigerator (if being stored chilled).
- Uncover the sweet potato casserole, spread streusel topping & pecans around the top and put back into the oven (uncovered).

30 minutes before:

- Move things around! If you've got room, move your sweet potato casserole to another rack or corner for even cooking. Gently stir the vegetables for even cooking.
- Uncover the stuffing and cook uncovered for the remainder of the time.



10 minutes before:

- Remove turkey from oven and let rest.
- Check sweet potatoes for doneness/softness. Remove them if they're cooked to your liking.
- Reheat your gravy on the stovetop on medium heat for about 5 minutes, whisking continually.
- Remove mashed potatoes from the oven.
- If you'd like to reheat the rolls, place uncovered in the oven for about 5 minutes.
- Remove sweet potato casserole from the oven. If you want a browner streusel topping and are feeling brave, crank the oven up to a low broil, put the sweet potatoes on a lower rack and watch carefully for a couple of minutes.
- Gather your loved ones!

5 minutes before:

- Remove roasted vegetables from the oven.
- Remove stuffing from the oven.
- Have your guests start sitting down at the table.

Notes:

*As is always the case, every oven is different, so please check our feast components frequently while baking/heating to make sure all is well.

**If you're tight on oven space, consider other ways to warm some of the Thanksgiving feast components:

Use a crockpot:

- Turkey - 2 hours (skin will not be crisp like an oven-warmed turkey)
- Stuffing - 45 minutes (stuffing does fairly well in a crockpot but will not be crispy)
- Mashed Potatoes - 45 minutes (also loves the crockpot. Stir 2-3 times)

Use a microwave oven:

- Stuffing - Put in a microwave-safe container and heat in 1-minute increments, tossing in between. Finish uncovered in the oven to crisp for about 15 minutes.
- Mashed Potatoes - Put in a microwave-safe container and heat in 3-minute increments, stirring in between.
- Gravy - Put in a microwave-safe container and cover with a paper towel or plastic wrap. Heat in 1-minute increments, stirring in between.

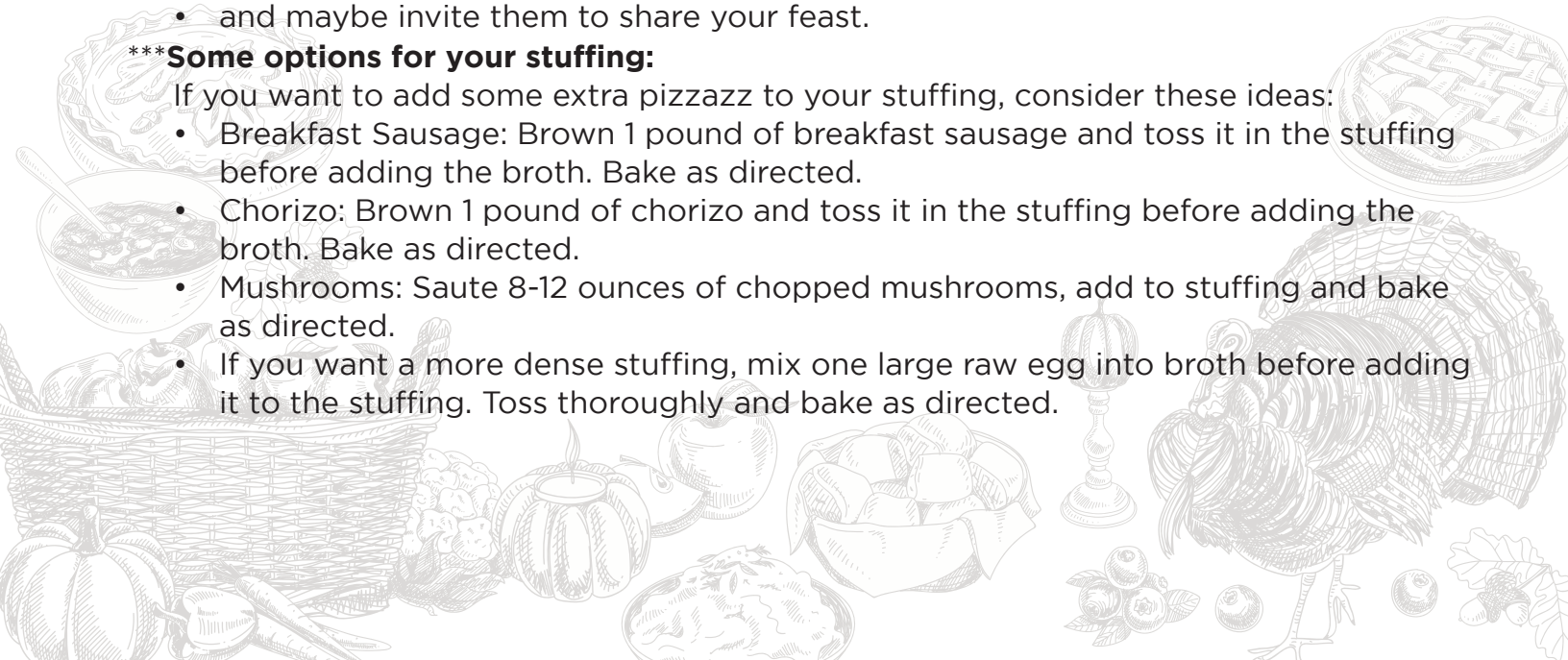
Ask to use a neighbor's oven

- and maybe invite them to share your feast.

*****Some options for your stuffing:**

If you want to add some extra pizzazz to your stuffing, consider these ideas:

- Breakfast Sausage: Brown 1 pound of breakfast sausage and toss it in the stuffing before adding the broth. Bake as directed.
- Chorizo: Brown 1 pound of chorizo and toss it in the stuffing before adding the broth. Bake as directed.
- Mushrooms: Saute 8-12 ounces of chopped mushrooms, add to stuffing and bake as directed.
- If you want a more dense stuffing, mix one large raw egg into broth before adding it to the stuffing. Toss thoroughly and bake as directed.





Thanksgiving Feast Instructions

Aluminum pans are oven-safe.

Feast Components

- Turkey Breast (brined, slow-roasted and basted with fresh herbs, butter and demi glacé)
- Roasted Fall Vegetables with Honey Balsamic Glaze
- Cranberry Sauce (reduction of fresh cranberries, sauce and oranges juice)
- Mashed Potatoes (cream cheese, milk & seasonings)
- Sweet Potato Casserole (sweet potatoes with streusel topping & pecans).
- Gourmandise Croissant & Bread stuffing (with carrots, onions, celery & butter)
- Chicken Broth
- Turkey Gravy
- Buttered Rolls (one dozen white bread rolls)

Preheat oven to 350 degrees. All feast components can be reheated at 350 degrees.

Turkey (*turkey should not be consumed until it has been fully cooked as instructed*)

Cook time: 1 hour & 10 min. (40 min covered, 30 min uncovered).

Prep notes: Leave extra liquid in the bottom of the pan for a juicy turkey.

Instructions: Place covered turkey in a preheated oven, preferably on the middle rack. After 40 minutes, uncover the turkey and cook uncovered for the remainder of the time. Remove from the oven after 1 hour or when the internal temperature reaches 165 degrees. Let the turkey rest for 5-10 minutes. The turkey will reach its ideal temperature while resting.

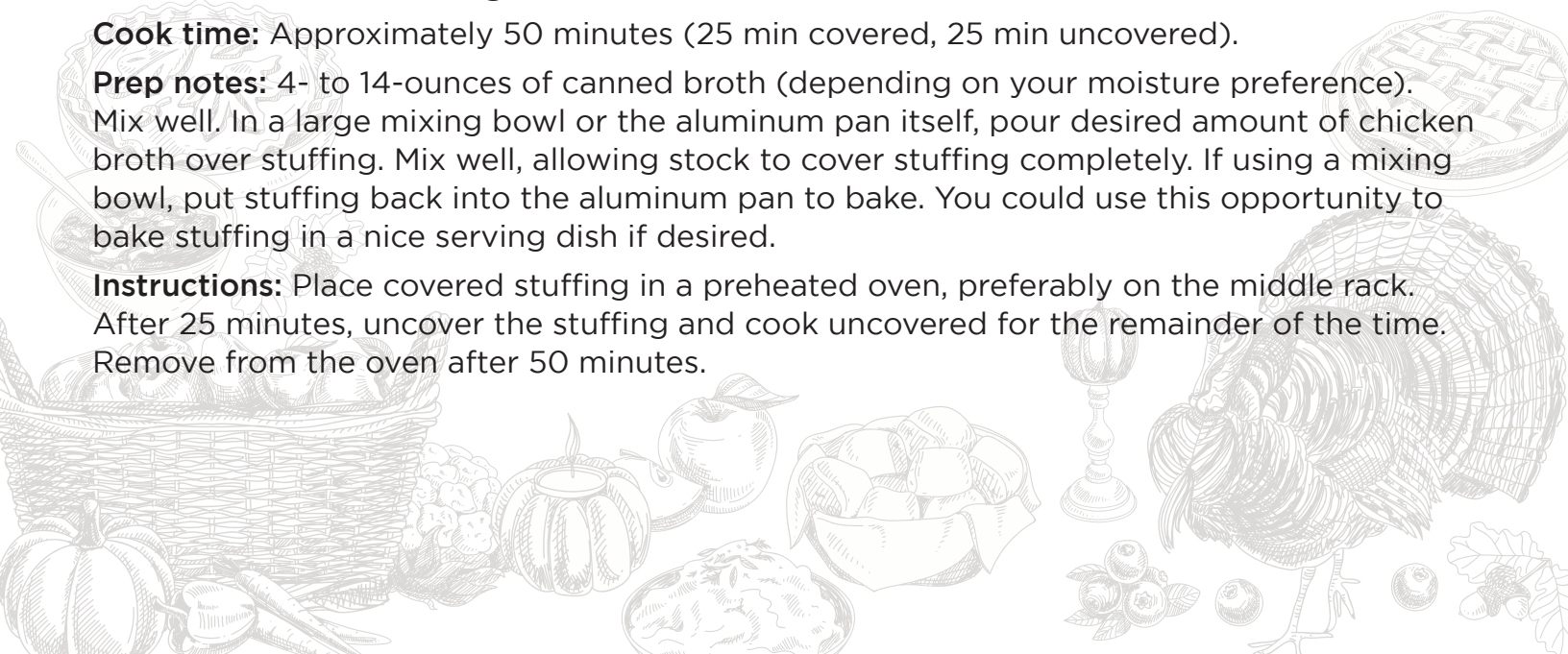
Finishing notes: After resting, baste turkey with pan juices and carve.

Croissant & Bread Stuffing

Cook time: Approximately 50 minutes (25 min covered, 25 min uncovered).

Prep notes: 4- to 14-ounces of canned broth (depending on your moisture preference). Mix well. In a large mixing bowl or the aluminum pan itself, pour desired amount of chicken broth over stuffing. Mix well, allowing stock to cover stuffing completely. If using a mixing bowl, put stuffing back into the aluminum pan to bake. You could use this opportunity to bake stuffing in a nice serving dish if desired.

Instructions: Place covered stuffing in a preheated oven, preferably on the middle rack. After 25 minutes, uncover the stuffing and cook uncovered for the remainder of the time. Remove from the oven after 50 minutes.



Roasted Vegetables

Cook time: Approximately 30-45 minutes.

Instructions: Place uncovered vegetable medley on top rack and cook for 45 minutes uncovered. Halfway through the cooking time (or more frequently, if desired), gently stir the vegetables for even cooking.

Finishing notes: Serve the Balsamic Honey Glaze alongside.

Sweet Potato Casserole

Cook time: Approximately 45 minutes.

Instructions: Sprinkle streusel topping and pecans on sweet potato casserole and bake for 45 minutes.

Mashed Potatoes

Cook time: 60 minutes (covered).

Instructions: Place covered mashed potatoes in the preheated oven and cook for 60 minutes. Stir every 15 minutes. Keep covered the entire time to ensure proper reheat.

Finishing notes: Once finished cooking, uncover.

Buttered Rolls

Cook time: 5 minutes.

Instructions: If you'd like to reheat the rolls, simply place uncovered in the preheated oven for about 5 minutes or until warm.

Finishing notes: Once finished reheating, uncover. Finish by brushing melted butter, if desired.

Turkey Gravy

Cook time: 5 minutes.

Instructions: Using a small saucepan, reheat the gravy on the stove top over medium heat for about 5 minutes, stirring/whisking frequently.

Finishing notes: Once finished reheating, pour into your serving dish of choice and garnish with fresh chopped rosemary, sage, and/or thyme, if desired.

Enjoy! From our family to yours, Happy Thanksgiving!

