

## THANKSGIVING RE-HEATING INSTRUCTIONS

**Stuffing:** Refrigerate. Bring to room temperature 1 hour before cooking and remove cover. Preheat oven to 350 degrees and cook approximately 45 minutes until the top is golden brown.

**Ingredients:** *brioche, onion, celery, garlic, poultry stock, eggs, spice blend, sage, parsley, gizzards, liver*

**Gravy:** Refrigerate. Reheat on stove top over medium heat until hot. Stir frequently to prevent scorching.

**Ingredients:** *roasted turkey stock, white wine, carrots, celery, onion, garlic, thyme, bay leaf, butter, flour, creme fraiche, sage, black pepper*

**Mashed Potatoes:** Refrigerate. Bring to room temperature 1 hour before cooking and remove cover. Preheat oven to 350 degrees and cook approximately 45 minutes until the center is warm.

**Ingredients:** *Yukon gold potatoes, creme fraiche, butter, salt, black pepper*

**Brussels Sprouts with Apples & Bacon:** Refrigerate. Bring to room temperature 1 hour before serving and remove the cover and container of dressing. Preheat oven to 350 degrees and cook approximately 30 minutes or until sprouts are warm. Toss with dressing and serve.

**Ingredients:** *Brussels sprouts, apples, bacon, shallots, maple syrup, cider vinegar, dijon mustard, whole grain mustard, garlic, black pepper, blended oil*

**Dorothy's Green Bean Casserole:** Refrigerate. Bring to room temperature 1 hour before cooking and remove cover. Preheat oven to 350 degrees and cook for 30 minutes or until the top is golden brown. Remove from the oven, top with fried onions and serve.

**Ingredients:** *Green beans, mushrooms, butter, shallots, heavy cream, dry vermouth, egg, parmigiano reggiano, onion, cornstarch, fried onions*

**Cranberry Sauce:** Refrigerate. Bring to room temperature 30 minutes before serving.

**Ingredients:** *Cranberries, oranges, sugar, ground cardamom, salt*

**Turkey Breast, Leg, and Wing:** Refrigerate. Bring to room temperature 1 hour before cooking and remove lid. Preheat oven to 350 degrees and cook approximately 45 minutes, until the internal temperature reads 145 degrees.

**Ingredients:** *honey, salt, thyme, bay leaves, orange and lemon zest, butter, shallots, salt, curing salt, maple syrup, black pepper, szechuan peppercorns, cloves, allspice*

## THANKSGIVING RE-HEATING INSTRUCTIONS CONTINUED

**Charcuterie & Cheese Platter:** Refrigerate the full tray and keep crackers at room temperature. Bring to room temperature 30 minutes before serving.

*Ingredients: Duck Liver Pate(liver, butter, curing salt, spices, egg, shallot), Red Table Chet Salami(pork, spices), Sliced Prosciutto, Montchevre Bucheron(pasteurized goat milk), Stilton Blue Cheese(pasteurized cow milk), Aurora Manchego Cheese(raw sheep milk), Mixed Nuts(pistacchio, hazelnut, almond, pecans, espelette pepper, egg, sugar), Cornichons, Apple Butter, Dijon Mustard*

**Maple Wheat Crackers**

*Ingredients: Maple syrup, wheat flour, salt, olive oil*

**Parker House Rolls:** Store at room temperature. Remove from package and serve at room temperature or to warm, wrap in aluminum foil and heat for 10 minutes in preheated 350 degree oven.

*Ingredients: flour, barley, salt, yeast, honey, butter, milk, eggs*

**Pumpkin Pie:** Refrigerate until serving.

*Ingredients: flour, butter, lard, salt, sugar, brown sugar, cinnamon, ginger, nutmeg, cloves, black pepper, salt, pumpkin puree, eggs, evaporated milk, coffee, cream, vanilla, gelatin, gold leaf, toasted pepitas*

**Pumpkin Chiffon Pie (GF):** Refrigerate until serving.

*Ingredients: sugar, brown sugar, ginger, cinnamon, allspice, baking soda, salt, molasses, butter, eggs, oat flour, milk, pumpkin puree, cornstarch, nutmeg, cream, sugar, gelatin, gold leaf*

**Coconut Cream Pie:** Refrigerate until serving.

*Ingredients: flour, butter, lard, salt, coconut milk, eggs, sugar, cornstarch, gelatin, vanilla, toasted coconut flakes, gold leaf*

**Vanilla Whipped Cream:** Refrigerate until serving.

*Ingredients: cream, sugar, gelatin, vanilla*