

Heather's Thanksgiving Menu Heating Instructions

Brined Oven-Ready TURKEY BREASTS:

Refer to instructions in Foil Pan for cook time.

Preheat your oven to 350 degrees. Remove foil and sprinkle the seasoning packet we have provided evenly over the buttered skin. Replace foil. Make sure the internal temperature registers 160 degrees on a meat thermometer in the thickest part of the bird. Please allow 15 minutes before carving

Brined Oven-Ready Whole Turkey

Preheat your oven to 350 degrees. Remove foil and sprinkle the seasoning packet we have provided evenly over the buttered skin. Replace foil.

SMALL TURKEY cook roughly 3.5- 4 hours

LARGE TURKEY cook roughly 5.5- 6 hours

The internal temperature should register 160 degrees on a meat thermometer in the thickest part of the bird. Please Allow 15-20 minutes before carving.

Mashed Potatoes

Transfer to an oven safe dish and heat covered at 350 degrees for 15 minutes. Stir, re-cover & heat for an additional 15 minutes.

Corn Pudding

Bake covered at 325 degrees for 45 minutes & uncovered for an additional 20 minutes to brown the Top.

Traditional Sage Stuffing

Bake covered at 350 degrees for 45 minutes & uncovered for an additional 30 minutes to crisp.

Traditional Gravy

In a saucepan, warm over medium heat until simmering, stirring occasionally.

Maple Glazed Yams with Candied Pecans.

Warm covered at 350 degrees for 20 minutes. Remove and sprinkle with Candied Pecans.

Brussels Sprouts with Fischer Farms Bacon, Thyme, & Local Honey

Sear in a saute pan until warm and have a little color then finish with honey.

French Green Beans with Shallots, Mushrooms, & Herb Butter

Warm 10-15 minutes at 350 degrees.

Roasted Root Vegetables

Warm in 350 degree oven for 15 min or until warm

