

Heather's Thanksgiving Menu Heating Instructions

Brined Oven-Ready TURKEY BREASTS:

Preheat your oven to 350 degrees. Remove foil and sprinkle the seasoning packet we have provided evenly over the buttered skin. Replace foil. Place in the oven and cook until 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. Place in the oven and cook roughly 3.5 - 4 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, recover & 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 uncovered at 350 degrees for 7-10 mins or until desired temperature.

