

Heather's Thanksgiving Menu

Heating & Cooking 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.

Turkey Breasts cook roughly 45 mins to an hour

Replace foil. **Make sure the internal temperature registers 160 degrees on a meat thermometer in the thickest part of the breast.** 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.

Turkey cooks roughly 4 -5 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

Pour mixture in a greased pan that was provided. 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.

Mashed Yams with Maple Butter

Transfer to an oven safe dish and heat covered at 350 degrees for 15 minutes. Stir, re-cover & heat for an additional 15 minutes. Immediately top with maple butter to melt.

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

Sear in a saute pan until warm and slightly colored. Finish with honey drizzle

Green Beans with Shallots, Mushrooms, & Herb Butter

Warm 10-15 minutes at 350 degrees.