

THANKSGIVING PACKAGE



Mire Poix



1 lb.

GF

Clarified Butter



8 oz.

GF

Gravy



12 oz. | 16oz.

Stuffing



32 oz. | 48 oz.

Gratin



32 oz. | 48 oz.

GF

Mashed Potatoes



48 oz. | 64 oz.

GF

Sweet Potato



32 oz. | 48 oz.

GF

Collards



32 oz. | 48 oz.

GF

Rolls



Whipped Butter

Set out morning of to soften



8 oz.

GF

Cranberry Chutney



12 oz.

GF

Brown Butter
Maple
Pumpkin Pie



1 Pie

Whipped
Cream (labeled)



8 oz.

GF

Bourbon
Brownie
Pecan Pie



1 Pie

OVEN READY TURKEY HEATING INSTRUCTIONS

- Remove the turkey from the refrigerator one hour before roasting.
- Preheat oven to 450°F [425°F for convection oven] with the rack in the lower third of the oven.
- Place roasting pan on top of sheet pan. Place the mire poix vegetables in the bottom of the provided roasting pan.
- Place turkey on top of vegetables, breast side up.
- Microwave clarified butter for 30 seconds or until melted.
- Brush the turkey skin with clarified butter and season the skin generously with salt.
- Roast the turkey for 1 hour.
- Rotate the pan and roast for an additional 45 minutes - 1.5 hours more, or until the thermometer provided inserted into the thickest part of the thigh reaches 155°F. *Please note thermometer is not oven-safe.
- Allow the turkey to rest at room temperature for 30 minutes before carving. This will allow the juices to be locked in and give you time to heat your sides. The turkey will carry over to an internal temperature of 165°F during this time.

SIDES

Preheat oven to 425°F [400°F for convection oven]. Remove lid from mashed potatoes, sweet potato casserole, brioche stuffing, gratin, and collards. Cover each one with aluminum foil and heat for 25-30 minutes. Remove foil and return sides to oven for an additional 10 minutes. For the mashed potatoes, stir before returning to oven.

GRAVY

Transfer gravy to a sauce pan and heat on stove top over medium heat until gently simmering.

To begin carving your turkey, you will first remove the breasts for slicing. Start with the turkey perpendicular to your body, with the ends of the legs pointing towards you. Using a sharp knife, make a slit that runs the length of the breasts in between the breasts, just deep enough to hit the breastbone. Angle your knife slightly to the right and follow the breastbone down, separating the breast meat from the bone and trying to leave as little meat as possible on the breast bone. Continue following the bone all the way to the bottom until the breast meat is completely removed from the turkey. Repeat this process on the opposite breast. Set breasts off to the side to be sliced later.

Next, you will remove the legs and thighs from the turkey. Make a slice between the thigh and the turkey body towards where the thigh connects to the body. Bend the leg and thigh away from the body, exposing the joint. Cut in between the joint and the turkey body, separating it from the turkey. Repeat the process on the opposite side. Using clean hands or gloves, pull the dark meat from the thigh and leg bones ensuring that you remove any small bones or tendons from the meat. While pulling the meat from the legs and thighs, use this time to pull any excess meat off of the turkey body from the breast bones.

OPTIONAL: Save the remaining bones and turkey body and simmer with covered water for approx. 4 hours. This will yield a flavorful roasted turkey stock that can be used for your favorite turkey soup recipe.

ROLLS

Wrap rolls in aluminum foil and heat in oven for 4-6 minutes or enjoy room temperature. Serve with softened whipped butter.

CRANBERRY CHUTNEY

Serve at room temperature.

PIES

Serve both pies at room temperature. Top with whipped cream.