

# Thanksgiving Heating Instructions 2024

(Refrigerate everything until ready to cook!)

## Hors d'oeuvres

### Mini Gruyere Grilled Cheese with Fig Jam

In the oven at 350°F uncovered for 8 minutes. Top with fig jam.

### Bacon Wrapped Dates with Manchego Cheese

In the oven at 350°F uncovered for 20-25 minutes or until bacon is crisp

### Mini Crab Cakes with Harissa Aioli

In the oven at 350°F uncovered for 7-8 minutes. Top with Harissa Aioli.

## Entrees

### Oven-Ready Whole Seasoned Turkey (Mary's Free Range 10-12lbs)

Bake in the oven at 350°F, uncovered for approximately 2½-3 hrs.

When the turkey is about 2/3 done, loosely cover with foil.

(Turkey is done when internal temperature is 165°F at thigh and breast)

### Oven-Ready Maple Thyme Turkey Breast

Bake in the oven at 350°F, uncovered for approximately 1 ½ hrs or until internal temperature is 165°F at the thigh.

### Oven-Ready Whole Beef Tenderloin

In the oven at 350°F

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Medium Rare: 20-25 minutes or until internal temperature is 135°F

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Medium: 30-45 minutes or until internal temperature is 145°F

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Medium Well: 40 minutes or until internal temperature is 150°F

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Well Done: 50+ Minutes or until internal temperature is 160°F

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\* Use a meat thermometer to check internal temperature \*

## Salads

(Mixed Greens Salad, Kale Brussels Salad, Butternut Squash Salad)

Toss with all components and serve cold..

## Sides

### Gravy

Pour gravy into a pan or pot on stovetop.

Heat gravy over low heat, stirring often, until simmering.

### Traditional Holiday Stuffing with Celery Sage & Onion

Bake in the oven at 350°F, covered for 25 minutes.

Stir halfway through heating. Add some pan drippings from turkey if desired.

Cook uncovered the last 5-8 minutes.

### Brown Sugar & Lime Yams

In the oven at 350°F covered for 20 minutes. Stir half-way through heating.

### Creamy Mashed Potatoes

Simmer on the stove top for 10-15 minutes.

Add ½ cup of milk at a time if necessary, **OR**

Place in oven at 350°F covered for 25 min. Stir half-way through

### Haricots Verts with Hazelnuts & Orange Zest

Toss with all components and serve cold.

### Oven Roasted Carrots with Thyme & Extra Virgin Olive Oil

In the oven covered at 350°F for 8-10 minutes.

### Brussels Sprouts with Lardons & Caramelized Onions

In the oven at 350°F, uncovered for 15 minutes or until hot.

## Dessert & Breakfast

### Frozen Bake-At-Home Scones

Defrost. Bake uncovered at 325°F for 25-30 minutes.

### Quiche

Re-heat at 325°F for 25-30 minutes (covered), or serve room temperature