THYME
cafe | market

Thanksgiving Heating Instructions

(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

Medium Rare:	20-25 minutes or until internal temperature is 135°F
Medium:	30-45 minutes or until internal temperature is 145°F
Medium Well:	40 minutes or until internal temperature is 150°F
Well Done:	50+ Minutes or until internal temperature is 160°F

* Use a meat thermometer to check internal temperature *

Salads

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

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