

SGC THANKSGIVING HEATING & SERVING INSTRUCTIONS

WARM HONEYED CHERRY PECAN BRIE

Preheat oven to 350° F. Unwrap brie and place it on a parchment-lined baking sheet. Bake for 14 minutes. Transfer to platter and serve with crackers and sliced baguette.

BUTTERNUT SQUASH SOUP

Heat the soup slowly in a pot for about 15-20 minutes on medium heat, do not boil.

BABY RED & GREEN OAK LETTUCE SALAD

In a large bowl, toss the lettuce, pecans, cranberries & Manchego. Season with salt & pepper. Add vinaigrette and toss gently.

TURKEY BREAST

Pre-heat your oven to 350° F. Cook the turkey breast, covered, until the internal temperature reaches 165° F. Approximately 40 minutes. Let stand 10 minutes before slicing.

WHOLE TURKEY

Your turkey is approximately 16 pounds. The approximate cooking time* is 4 hours. Pre-heat your oven to 350° F. Your turkey has already been washed, brined, salt and peppered. The plastic trussing holding the drumsticks together is oven-safe and can be removed before you serve. Add 1 ½ cups of water to the pan your turkey was sent in. Cover the turkey breast and drumsticks with foil. Place in the oven. Rotate the turkey every twenty or thirty minutes and baste with pan drippings. Remove the foil from the breast and drumstick the last half hour of cooking so the breast and drumstick can brown. Let the turkey stand at room temperature for at least twenty minutes before carving.

*PLEASE NOTE: the turkey is cooked when a meat thermometer placed in the thick of the thigh reads 180° F and the core of the breast reads 165° F. Each pound of turkey requires approximately 15-20 minutes.

TURKEY GRAVY

Heat gravy in a pot until warm.

STUFFING

Warm the stuffing in a preheated 350° F oven, covered with foil, for 30-40 minutes.

SWEET POTATO SOUFFLÉ

Heat the aluminum pan in a 350° F oven until warm, about 30 minutes. Garnish with spiced pecan topping.

YUKON GOLD POTATO PURÉE

Heat the aluminum containers, uncovered, in a 325° F oven for approximately 20-25 minutes. Stir occasionally.

ROASTED ROOT VEGETABLES

Warm in a pre-heated 325° F oven for 15-20 minutes. Toss together before serving.

HARICOTS VERTS

Dot the beans with the herbed butter. Warm in a pre-heated 325° oven for 10 minutes, mixing with the butter at least twice during the cooking.

BRUSSELS SPROUTS & BACON GRATIN

Heat in a 350° oven until warm, about 30 minutes. Garnish with the breadcrumb topping.

CORN MADELEINES

Warm covered in a 350° F oven for 8 minutes.

BISCUITS

Warm covered in a 350° F oven for 12 minutes.

APPLE PIE

Heat the pie in a 350° oven for 20 minutes.

PUMPKIN PIE & CHOCOLATE-PECAN TART

Ready to serve.