



## Gravy & Sauce

<p><b>Roasted Turkey Gravy</b></p> <ol style="list-style-type: none"> <li>1. Transfer the gravy into a sauce pot.</li> <li>2. Reheat over <b>medium-low</b> heat.</li> <li>3. Occasionally stir, to prevent scorching, until the gravy is thoroughly heated.</li> </ol> <p><u>Reheat:</u> Heat until the internal temp is 165° F</p>	<p><b>Traditional Cranberry Sauce</b></p> <ol style="list-style-type: none"> <li>1. Store in refrigeration <b>only</b>.</li> <li>2. Serve <i>either</i> chilled or at room temperature.</li> </ol>
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## Dressings

<p><b>Sausage and Sage Dressing</b></p> <ol style="list-style-type: none"> <li>1. Remove from refrigeration and place pan on counter for one hour before reheating.</li> <li>2. Leave <u>lid on</u> &amp; place in a <b>325° F</b> oven.</li> <li>3. Reheat for <b>40-50</b> minutes, then remove the lid and reheat <b>10</b> more minutes or until the center becomes hot.</li> </ol> <p><u>Reheat:</u> Heat until the internal temp is 165° F</p>	<p><b>Country Herb Dressing</b></p> <ol style="list-style-type: none"> <li>1. Remove from refrigeration and place pan on counter for one hour before reheating.</li> <li>2. Leave <u>lid on</u> &amp; place in a <b>325° F</b> oven.</li> <li>3. Reheat for <b>40-50</b> minutes, then remove the lid and reheat <b>10</b> more minutes <b>or</b> until the center becomes hot.</li> </ol>
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## Traditional Sides

<p><b>Classic Yukon Gold Mashed Potatoes</b></p> <ol style="list-style-type: none"> <li>1. Remove from refrigeration and place pan on counter for one hour before reheating.</li> <li>2. Preheat oven to <b>325° F</b></li> <li>3. Keep lid on and reheat in the oven for <b>40-50</b> minutes <b>or</b> until center becomes hot.</li> </ol> <p><u>Reheat:</u> Heat until the internal temp is 165° F</p>	<p><b>Sweet Potato Casserole</b></p> <ol style="list-style-type: none"> <li>1. Remove from refrigeration and place pan on counter for one hour before reheating.</li> <li>2. Leave <u>lid on</u> &amp; place in a <b>325° F</b> oven.</li> <li>3. Reheat for <b>40-50</b> minutes, then remove the lid and reheat <b>10</b> more minutes <b>or</b> until the center becomes hot.</li> </ol> <p><u>Reheat:</u> Heat until the internal temp is 165° F</p>
<p><b>Sauté of Fall Vegetables</b></p> <ol style="list-style-type: none"> <li>1. Remove from refrigeration and place pan on counter for one hour before reheating.</li> <li>2. Preheat oven to <b>325° F</b></li> <li>3. Keep lid on and reheat in the oven for <b>10-20</b> minutes <b>or</b> until center becomes hot.</li> </ol>	<p><b>French Green Beans Almondine</b></p> <ol style="list-style-type: none"> <li>1. Remove from refrigeration and place pan on counter for one hour before reheating.</li> <li>2. Preheat oven to <b>325° F</b></li> <li>3. Keep lid on and reheat in the oven for <b>10-20</b> minutes <b>or</b> until center becomes hot.</li> </ol>

## Bakery

<p><b>Assorted Rolls</b></p> <ol style="list-style-type: none"><li>1. Store in a cool dry place, but <u>do not</u> refrigerate.</li><li>2. <u>Optional</u>: To warm, place rolls in a <b>preheated 325°F oven for 3 - 5 minutes</b>. Then serve warm.</li></ol>	
<p><b>Key Lime Pie</b></p> <ol style="list-style-type: none"><li>1. Store in refrigeration <b>only</b>.</li><li>2. To slice, first warm the knife blade in hot tap water and wipe dry.</li><li>3. Next, cut and serve immediately.</li></ol>	<p><b>Pumpkin Pie</b></p> <ol style="list-style-type: none"><li>1. Store in refrigeration.</li><li>2. Refrigeration is <b>not</b> necessary if consumed within 48 hours.</li></ol>
<p><b>Pecan Pie</b></p> <ol style="list-style-type: none"><li>1. Store in refrigeration.</li><li>2. <u>Optional</u>: To warm, place pie on a baking sheet and bake in a <b>preheated 325°F oven for 12 - 15 minutes</b> or until the center is warm.</li></ol>	<p><b>Apple Pie</b></p> <ol style="list-style-type: none"><li>1. Store in refrigeration.</li><li>2. <u>Optional</u>: To warm, place pie on a baking sheet and bake in a <b>preheated 325°F oven for 10 - 15 minutes</b> or until the center is warm.</li></ol>

## Individual Thanksgiving Dinner

<p><b>Individual Thanksgiving Meal</b></p> <ol style="list-style-type: none"><li>1. <u>Remove</u> lid and the small cups of Cranberry Sauce and Gravy (to heat and add separately later).</li><li>2. Cover with a paper towel.</li><li>3. Use Reheat button or heat at 50% Power for approximately 4 minutes.</li><li>4. Check that it is hot. Reheat longer if necessary.</li></ol> <p><b>Caution: HOT</b></p> <p><u>Reheat</u>: Heat until the internal temp is 165 F</p>
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