



THANKSGIVING 2021

INGREDIENTS AND REHEATING INSTRUCTIONS

Sweet Potatoes Souffle- Sweet Potato, Butter, Brown Sugar, Bourbon, Cinnamon, Allspice, Eggs, Potato Starch, Salt, Pepper - Pecan Crumble Brown Sugar, Flour, Butter, Pecans, Oatmeal, Rosemary - *Reheat 350 Degrees Uncovered, 30 Minutes*

Brown Butter And Sage Roasted Root Veg - Parsnips, Rutabagas, Turnips, Sweet Potato, Radish, Roasted In Local Cold Pressed Canola Oil, Then Finished With Brown Butter And Sage *Reheat 350 Degrees Uncovered, 30 Minutes*

Herb And Butter Stuffing - Bread Cubes (A Mixture Of Different Kinds Of Breads Including Ones That Contain Whole Grains, Olive Oil, Egg, And Dairy) Carrots, Celery, Onions, Butter, Vegetable Stock, Herbs, Salt, Pepper - *Reheat 350 Degrees Uncovered, 30 Minutes*

Sausage And Cornbread Stuffing - Corn Bread Cubes (Contains Eggs & Dairy) Carrots, Celery, Onions, Sweet Italian Sausage (Pork, Salt, Spices), Butter, Vegetable Stock, Herbs, Salt, Pepper - *Reheat 350 Degrees Uncovered, 30 Minutes*

Roasted Brussels Sprouts With Shallots And Bacon Brussels Sprouts Roasted With Local Cold Pressed Canola Oil And Bacon Lardons. Topped With Crispy Fired Shallots. Reheat Sprouts and Bacon Covered At 350 For 20 Minutes. Remove From Oven and Top With Crispy Shallots.

Tomato Braised Greens Braised Local Greens, tomato, onion, garlic, vegetable stock. Reheat covered in 350 oven for 20 minutes

Cranberry And Brie Tarts Filling - Sundried Cranberries, Brie Cheese. Pastry -Flour, Water, Butter, Egg, Salt - Serve At Room Temperature

Mashed Potatoes - Potatoes, Milk, Butter, Salt, Pepper - *Reheat 350 Degrees, Keep Covered with Aluminum, 30 Minutes*

Turkey Gravy - Turkey Bones, Carrot, Celery, Onion, Garlic, Herbs (Sage, Rosemary), Gluten Free Flour, Butter, Salt, Pepper

Mac N Cheese - Elbow Macaroni, Milk, Butter, Flour, American Cheese, Salt, Pepper, Breadcrumbs, Herbs, Garlic. - *Reheat 350 Degrees Uncovered, 20 Minutes For An Individual Size And 45 Minutes For A Larger Pan*

Spinach & Artichoke Dip- *Spinach, Artichoke, Sour Cream, Cream Cheese, Parmesan, Bread Crumbs, Reheat 350 Degrees Uncovered, 20 Minutes till Bubbly And Toasted On Top*

Berkshire Pigs In Blankets – House Made Berkshire Pork Hot Dogs Wrapped In Puff Pastry. Great Served With Wholegrain Mustard.

Reheat In 350 Degree Oven For 10 Minutes till Warmed Through And Pastry Is Crispy

Spiced Apple Cranberry Sauce - Cranberries, Apples, Port Wine, Orange Juice, Orange Zest, Spices, Potato Starch (To Thicken) Cranberry Juice, Sugar

Butternut Squash Bisque Reheat till simmering gluten free and Vegan

Pies And Cheesecake – All Our Thanksgiving Cheesecakes And Pies Contain Dairy And Eggs. The Pecan Pie Contains Pecans And Potentially Trace Amounts Of Other Nuts. All Our Baked Goods Are Made In A Bakery With Flour, Nuts, Dairy And Eggs Present.

Smoked Ham – Place Ham In A Roasting Pan, Add One Quart Of Liquid (Water, Cola, Or Ginger Ale) To The Bottom Of The Pan. Build A "Tent" Over The Ham With Aluminum Foil. Cover Tightly. Place In A Preheated Oven, 325 Degrees, And Cook For 15 Minutes Per Pound Until Internal Temperature Reaches 160 Degrees. Remove From The Oven And Serve.

Turkey Preparation – Should You Choose To Brine Your Turkey We Recommend A Dry Brine Vs A Wet Brine So As Not To Water Down The Natural Flavor Of Our Pasture Raised Turkey. We Have Our Own House Made Brine Available For Sale In The Market. It Comes With Easy To Follow Directions On The Jar.

Turkey Roasting – Roast Your Turkey (Uncovered) In A 325 Degree Oven Until The Lower Thigh Temperature Is 165 Degrees.

If You Stuff Your Turkey, Ensure Your Stuffing Has Reached 165 Degrees As Well.

We Do Not Recommend Cooking Your Stuffing Inside The Cavity Of The Bird Because By The Time Your Stuffing Has Reached An Internal Temperature Of 165 Your Turkey May Be Overcooked.

Allow The Turkey To Rest For 15 Minutes Prior To Carving. Cooking Times Will Depend On Oven Calibration, Convection, Stuffing And Brining.

A Rule Of Thumb Is 15-20 Minutes Per Pound, Checking The Temperature Every 40 Minutes Or So.

Smoked Turkey - Reheating Instructions - Place Turkey In A Roasting Pan, Add 1 Quart Of Chicken Stock Or Water To The Bottom Of The Pan, Build A "Tent" Over The Turkey With Aluminum Foil.

Place In A Preheated Oven At 250 Degrees And Cook For 4 Hours. Remove From The Oven And Serve. The Juices From The Bottom Of The Pan Will Make A Great Gravy!