

# crust THANKSGIVING FEAST REHEATING INSTRUCTIONS

Preheat your oven to 400° F for all dishes. All ovens cook differently, adjust temperature as needed.

## dinner includes:

3lb citrus and herb crusted turkey breast, 1 quart of made-from-scratch gravy, 2lb boursin and parmesan mashed potatoes, 2lb green bean casserole, 2lb sage and apple stuffing, 2lb candied yams topped with house made marshmallow, 1 pint of cranberry orange preserves, 1 pint of sea salt butter and 1 pack of challah pull apart rolls

## sides only:

1 quart of made-from-scratch gravy, 2lb boursin and parmesan mashed potatoes, 2lb green bean casserole, 2lb sage and apple stuffing, 2lb candied yams topped with house made marshmallow, 1 pint of cranberry orange preserves, 1 quart butternut squash soup, and 2 lb mac and cheese

### **citrus and herb turkey breast**

1. Remove lid and pour in chicken broth, place compound butter on top of turkey breast, then replace lid.
2. Place citrus herb turkey breast in the oven.
3. Place in oven for twenty (20) minutes.
4. Remove top and cook for ten (10) more minutes. from oven and serve.

### **made-from-scratch gravy**

1. Pour gravy in a sauce pan.
2. Heat on stove top over medium heat, stirring occasionally until hot.

### **green bean casserole**

1. Place green bean casserole in oven with lid on.
2. Cook for twenty (20) minutes, or until hot.
3. Remove from oven, remove lid and stir.
4. Top with crispy onions and place back in oven for ten (10) minutes.
5. Remove from oven and serve.

### **boursin and parmesan mashed potatoes**

1. Place boursin and parmesan mashed potatoes in oven with the lid on.
2. Cook for twenty (20) minutes.
3. Remove the lid and stir.
4. Place back in the oven for ten (10 ) minutes.
5. Remove from oven and serve.

### **sage and apple stuffing**

1. Place sage and apple stuffing in oven with the lid on.
2. Cook for twenty (20) minutes.
3. Remove the lid and stir.
4. Place back in the oven for ten (10 ) minutes.
5. Remove from oven and serve.

### **candied yams**

1. Place candied yams in oven with the lid on.
2. Cook for twenty (20) minutes
3. Remove lid and stir.
4. Cut house made marshmallows in half.
5. Top yams with house-made marshmallows.
6. Place candied yams back in oven and cook for an additional ten (10) minutes, until marshmallows are warm and goey.
6. Remove from oven and serve.

### **hammonton and challah pull apart rolls**

1. Place your rolls on sheet pan in oven for 15 minutes.
2. Remove from oven and serve.

### **mac and cheese** ( Side only, not included with dinner)

1. Place mac and cheese in oven with the lid on.
2. Cook for twenty (20) minutes.
3. Remove the lid and stir.
4. Place back in the oven for ten (10 ) minutes.
5. Remove from oven and serve.