



Items to be Reheated:

Brined & Roasted Bell & Evans Turkey
Beeler's Honey Glazed Spiral Cut Ham
Creamy Whipped Potatoes
Grandma's Cornbread & Sage Dressing
Herbed Turkey Gravy
Mussy's Collard Greens
Whipped Brown Butter Sweet Potatoes
"From Scratch" Green Bean Casserole
Four Cheese Macaroni & Cheese
Southern Style Squash Casserole
Roasted Brussels Sprouts
Grateful Bread Yeast Rolls

To warm up the items in your Thanksgiving feast:

1. Pull all items out of the refrigerator that require reheating **at least 1 hour prior to reheating**
2. Preheat the oven to 325°F

Items for the oven:

Brined & Roasted Bell & Evans Turkey: *keep turkey in provided heat resistant bag* and place in oven for **2 hours** (or when internal temperature of the turkey reaches 135°F*)

Beeler's Honey Glazed Spiral Cut Ham: *keep the ham in the foil* and place in oven for **1 hour** (or when internal temperature of the ham reaches 130°F*)

Grandma's Cornbread & Sage Dressing: *DO NOT remove lid* and place in oven for **25-30 minutes**

"From Scratch" Green Bean Casserole: *DO NOT remove lid* and place in oven for **25-30 minutes**

Four Cheese Macaroni & Cheese: *DO NOT remove lid* and place in oven for **25-30 minutes**

Southern Style Squash Casserole: *DO NOT remove lid* and place in oven for **25-30 minutes**

Roasted Brussels Sprouts: *Remove lid* and place in oven for **15 minutes**

Grateful Bread Yeast Rolls: *Remove lid and place in oven for 5 minutes*

Items for the stovetop:

Creamy Whipped Potatoes: *transfer the potatoes to a small sauce pot*

1. Over low to medium heat, heat the potatoes for 5-6 minutes, stirring occasionally until hot throughout. To enhance the potatoes, feel free to add 2 tablespoons of butter and roughly 1/3 cup of heavy cream or milk.
2. Transfer the potatoes to a serving dish and dig in.

Mussy's Collard Greens: *transfer the collards to a small sauce pot*

1. Over low to medium heat, heat the collard greens for 5-6 minutes, stirring occasionally until hot throughout.
2. Transfer the collard greens to a serving dish and enjoy.

Whipped Brown Butter Sweet Potatoes: *transfer the potatoes to a small sauce pot*

1. Over low to medium heat, heat the sweet potatoes for 5-6 minutes, stirring occasionally until hot throughout.
2. Transfer the potatoes to a serving dish and top with marshmallow cream.

Herbed Turkey Gravy: *transfer the gravy to a small sauce pot*

1. Over low to medium heat, heat the gravy, stirring occasionally, until warm throughout.
2. Transfer to a serving vessel and enjoy.

If you wish to microwave (no judgment here, less dishes to worry about) the plastic quart containers of sweet potatoes, whipped potatoes, collard greens or turkey gravy, please follow the instructions below. The containers are microwave-safe.

1. Lift the corner of the lid to vent and warm in the microwave for around **60 seconds**.
2. Carefully remove from the microwave and stir with a small spoon.
3. Place the container back in the microwave for another **45 seconds, until hot throughout**.
4. Carefully remove from the microwave (contents will be hot!) and gently spoon the food into a serving vessel.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Wondering what to do with your leftovers? Try this recipe from our very own Todd Mussman.

Roasted Turkey Ramen

The day after Thanksgiving we all need a new flavor, a change of course if you will. I've found soups to be the perfect day after meal that can bubble away on the stove to warm your bones!

First you'll need to pick the turkey meat from the bones and reserve it for garnishing the soup later.

Next, add all the bones to the pot along with some GGS (Ginger, Garlic & Scallions), charred sweet onions and a handful of dried shiitake mushrooms for a little umami pop!

Some other things to think about adding to the pot: Kombu seaweed, any other bones or meat scraps from the day before (ham, for example), bonito flakes, light and dark soy sauce, sake, bay leaves

Then, simmer the soup for a few hours, nice and slow to develop the maximum amount of flavor.

Once you have adjusted the flavor to your liking, you can strain the soup and return to the stove in a clean pot.

When ready to serve, have a separate pot of salted water boiling for the noodles. Any noodle of your choosing will work, but going out of your way to get a good alkaline ramen noodle will pay off big time!

For service; add the hot noodles to the soup bowl and pour the hot soup over them. The garnish is completely up to you. Obviously you'll use the leftover turkey, ham or both, but beyond that the sky's the limit!

Try adding nori, bamboo shoots, wood ear mushrooms, chili oil, black vinegar, green onions, cilantro, or baby bok choy.