



Texas Turkey Feast Box

WHAT'S INSIDE

HOUSE-SMOKED TURKEY

SAUSAGE STUFFING

MAC AND CHEESE

BUTTERMILK
SMASHED POTATOES

GREEN BEAN
CASSEROLE

CORN PUDDING

CORNBREAD

TURKEY GRAVY

CRANBERRY SAUCE

APPLE STREUSEL PIE

PUMPKIN PIE

REHEAT AND ENJOY

HOUSE-SMOKED TURKEY

YOUR SMOKED TURKEY IS FULLY COOKED AND READY TO SERVE. IT WILL TASTE GREAT SLICED AND SERVED AT ROOM TEMPERATURE OR COLD. IF YOU WOULD LIKE TO REHEAT THE TURKEY, THERE ARE 2 OPTIONS:

1 PRE-SLICE AND REHEAT:

Because the turkey is naturally lean, reheating can sometimes dry out the turkey. To prevent this, slice the turkey and place it in a disposable aluminum pan (provided for you), ladle some Pan Gravy over the top and cover the pan with foil. Place in a preheated 325°F oven and heat for 30 minutes, or until internal temperature reaches 145°.

SAUSAGE STUFFING

Uncover container. Place the aluminum pan on a cookie sheet and place in a preheated 350° oven. Heat for 15-25 minutes. The stuffing should be hot all the way through and toasted on the top. Serve immediately.

LONGHORN CHEDDAR MAC & CHEESE

Uncover container. Place the aluminum pan on a cookie sheet and place in a preheated 350° oven. Heat for 20-30 minutes. The Longhorn Cheddar Macaroni & Cheese should be hot all the way through, bubbling around the side and browned on top. Serve immediately.

2 REHEAT UNSLICED: Preheat your oven to 325°. Remove plastic wrap and top foil pan from the turkey. Place the turkey in the provided pan. Roast the turkey until the internal temperature is 145°.

This will take about 8 minutes a pound.

BUTTERMILK SMASHED POTATOES

Place the covered aluminum pan on a cookie sheet and place in a preheated 350° oven. Do not uncover or the potatoes will dry out. Heat for 10 minutes. Remove from oven, stir, cover and return to oven for 15 more minutes.

GREEN BEAN CASSEROLE WITH DURKEE ONIONS

Uncover container. Place the aluminum pan on a cookie sheet and place in a preheated 350° oven. Heat for 15-25 minutes. The casserole should be hot all the way through and bubbling around the sides. Sprinkle the extra Durkee Onions on the top when you remove from the oven and serve immediately.

WHITE SHOEPEG CORN PUDDING

Place in a covered aluminum pan in a preheated 350° oven and bake for 20-30 minutes or to an internal temperature of 145°. You can remove the cover for the last 5 minutes or so to give a light crust.

CORNBREAD

Let thaw. Cover with foil and place in a 325° oven for about 10 -15 minutes until side is warm. Turn out of the pan, slice, slather with ancho honey butter and serve.

APPLE STREUSEL PIE

Best Served Warm! Please warm in a 350° oven for approximately 20 minutes or until a knife inserted in the middle comes out warm to the touch.

PUMPKIN PIE

Please refrigerate and serve right out of the fridge! Even better if you add some freshly whipped cream!



HILL COUNTRY

Texas Turkey Box

WHAT'S INSIDE

HOUSE-SMOKED
TURKEY BREAST
SAUSAGE STUFFING

MAC AND CHEESE
CORNBREAD
COLLARD GREENS

CRANBERRY SAUCE
TURKEY GRAVY
PUMPKIN PIE

REHEAT AND ENJOY

HOUSE-SMOKED TURKEY BREAST

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COLLARD GREENS WITH BACON

In a covered aluminum pan, place in 350° oven for 25 minutes. Alternatively, you can place the greens in a sauce pot and heat over medium heat until warm.

PUMPKIN PIE

Please refrigerate and serve right out of the fridge! Even better if you add some freshly whipped cream!