

Thanksgiving

INSTRUCTIONS FOR STORING, HEATING AND SERVING

2025

PUMPKIN PIE

Keep refrigerated. Serve cold or at room temperature.

PECAN PIE

Do not refrigerate. Serve warm or at room temperature. To serve warm, heat uncovered at 350°F for 10 min.

CLASSIC APPLE PIE

Keep in a cool area. Do not refrigerate. Can be served warm or at room temperature. To serve warm, heat at 350°F for 10-15 minutes.

BAKE-AT-HOME APPLE PIE

1) Pre-heat oven to 350°F

2) Remove pie from freezer, take out of pastry box and unwrap plastic. Set out at room temperature for 20 minutes. Place the pie on a baking sheet and put it on the center rack of the oven.

3) For Large Pies: Bake for 30 minutes. Rotate pie 90° so that pie bakes evenly on all sides and bake for an additional 30 minutes. Repeat rotation and baking two more times so that the pie has turned 3 times and baked for a total of 2 hours. For Small Pies: Bake 30 minutes, rotate pie 180° so that the pie bakes evenly on all sides. Bake for an additional 30 minutes. Rotate one last time and finish baking for 20 minutes (for a total baking time of 80 minutes).

4) To test for doneness, insert a paring knife into the vent on top of the pie. If the knife slides in easily, with no resistance from apples, the pie is done! The crust should be golden brown.

*****The Clementine Classic Apple Pie will be extremely hot when it comes out of your oven. We recommend allowing it to cool for about one hour before serving. *****

BANANA CREAM PIE & KEY LIME PIE

Keep refrigerated. Serve chilled.

BANANA BREAD, PUMPKIN BREAD, APPLE-DAPPLE CAKE, AND BLUEBERRY SOUR CREAM COFFEE CAKE

Store in a cool, dry place. Do not refrigerate.

COOKIES & BROWNIES

Keep in a cool area. Do not refrigerate

BAKE-AT-HOME SCONES

Keep frozen until ready to bake. Place scones on a baking sheet (lined with the included parchment paper), 2-3 inches apart, and sprinkle about 1 teaspoon of sugar evenly on top of each scone. Bake at 400°F until golden brown, about 15-20 min. Allow to cool before removing from the baking sheet.

BEVERAGES

Keep refrigerated until ready to use.

BUTTERNUT SQUASH SOUP

Refrigerate until ready to use. Heat in a saucepan over low heat until bubbly.

CRANBERRY SAUCE

Keep refrigerated. Serve cold or at room temperature.

BAKE-AT-HOME BISCUITS

Keep frozen until ready to bake. Place biscuits on a baking sheet (lined with the included parchment paper), 2-3 inches apart. Brush tops generously with butter, and bake at 400°F until golden brown, about 15-20 min. Allow to cool before removing from the baking sheet.



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THE BEST TURKEY GRAVY

Refrigerate until ready to use. Heat in a saucepan over low heat, stirring frequently, until hot and bubbly.

*****If a thinner consistency is desired, add a bit of water.*****

Frozen - Allow time for gravy to thaw. Once thawed, place in a pan on the stovetop and heat to medium heat for 5 minutes, stirring constantly until a smooth texture has been achieved.

A GREEN VEGETABLE

Melt the sauce in a large pan until hot and bubbly, then add in green beans and toss to heat through.

HONEY GLAZED CARROTS

Refrigerate until ready to use. Heat uncovered at 350°F for 15-20 minutes for the small, 25-30 minutes for the large. Stir before serving to distribute glaze.

MASHED POTATOES

Refrigerate until ready to use.

To microwave: place in a microwaveable dish. Heat on high (for about 3-5 minutes per quart), stirring frequently until hot throughout.

To heat in the oven: place in a covered oven-safe casserole and heat for approximately 30 minutes, stirring occasionally for even heating.

*****Occasionally, the mashed potatoes will appear liquidy when cold. Do not panic. They will thicken to perfection once heated.*****

Frozen - Place in a microwave safe dish. Heat on high for 3-5 minutes, stirring frequently throughout.

STUFFING WITH SAGE, APPLES AND MUSHROOMS

Refrigerate until ready to use. Heat uncovered at 375°F for 15-20 minutes for the small, 20-30 minutes for the large. The knife inserted into the center should come out hot.

Frozen - Cover with tin foil for 20 minutes at 425°F. Uncover and cook for another 10 minutes until the top is crispy. Enjoy!

BAKED MACARONI AND CHEESE

Keep refrigerated until ready to heat. Bake uncovered in a 375°F oven. Small 20-30; Large 35-40, Supersize 40-50 minutes.

CHICKEN POT PIE

Keep refrigerated until ready to heat. Heat uncovered in a 375°F oven. Small 15-20; Large 20-25 minutes; Supersize 35-45 minutes.

MARY'S TURKEY

Preheat the oven to 400°. Cover with foil and heat for approximately 25-30 minutes.

BRAISED BEEF BRISKET

Keep refrigerated. Heat uncovered in a 375° oven for 15 minutes for the small, 15-25 for the large, 10-15 minutes per pound for orders 2lbs or more, or until hot and bubbly.

PARKER HOUSE ROLLS

Store in a cool, dry place. Do not refrigerate. Serve warm or at room temperature. To serve warm, heat at 350°F for 8-10 minutes.

COUS COUS, BELUGA LENTILS

Refrigerate until ready to use.

BRUSSELS SPROUTS, BROCCOLI AND CAULIFLOWER

Can be served hot, cold or at room temperature. To heat in a conventional oven: place in an oven proof dish at 350°F for 15-20 min for the mini and small bowls and 30-40 min for the medium and large bowls. To heat in a microwave oven: place in a microwave-safe dish and heat for 2-3 minutes, then stir. Repeat until hot throughout. Sprinkle in toasted almonds provided just before serving (Broccoli and Cauliflower only).

BABY GREENS, GARDEN HARVEST SALAD & BABY SPINACH AND ARUGULA SALAD

Keep refrigerated until ready to serve. Toss with dressing right before serving. Sprinkle nuts into Garden Harvest/Baby Spinach Salad.

NOTE: you may not need to use all of the dressing provided – add gradually to avoid over-dressing.

SPINACH AND ARTICHOKE DIP

Refrigerate until ready to use. Heat uncovered at 350°F for 20-25 minutes for the small and 25-30 minutes for the large. Should be bubbly at the edges and slightly browned on top. The knife inserted into the center should come out hot.

DIPS (CARAMELIZED ONION, ROMESCO, HUMMUS, PIMENTO CHEESE, SUN DRIED TOMATO)

Keep refrigerated. Serve cold or at room temperature.

