

# instructions

## General

All items bake at 350°

Remove lids from all pans before cooking

If available, place pans on sheet trays  
in the oven in case of overflow

If the dish is for 4 people, cook time will be on  
the lower end of the estimate; for 6 people,  
cook time will be on the higher end

You know your oven best; cook times may vary,  
but all dishes should be heated through

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### Bowman Farm's Turkey Leg

**~65 minutes | Gluten-Free | Fully Cooked**

Temper for 30 minutes on the counter. Place uncovered pan in the oven for 25-35 minutes or until heated through.

### Bowman Farm's Turkey Breast

**~1 hour 50 minutes | Gluten-Free | Fully Cooked**

Temper for 45 min. on the counter. Place uncovered pan in the oven for 30-45 min. or until heated through, checking color every 15 min. Rest for 20 min. & baste with broth & melted sage butter.

### Turkey Gravy

**~15 minutes**

Heat gravy in a saucepan over medium-low heat on the stovetop for 10-12 minutes, stirring occasionally until hot. Repeat as necessary.

### Cranberry Sauce

**~30 minutes | Vegetarian, Gluten-Free, Dairy-Free**

Temper for 30 minutes on the counter. Serve sauce at room temperature.

### Sweet Potato Casserole

**~55 minutes | Contains Nuts, Vegetarian**

Sprinkle the pecan streusel on top & place uncovered pan in oven for 45 min. or until streusel is toasted & crunchy & outer edges are caramelized. Rest for 10 min. before serving.

### Luxe Green Bean Casserole

**~65 minutes**

Place foil-covered pan in oven for 30-40 min. or until sauce is bubbly at edges. Remove foil & sprinkle with leeks & breadcrumbs. Place uncovered pan in oven for 10-15 min. to crisp the top. Rest for 10 min. before serving.

### Creamy Potatoes Au Gratin

**~70 minutes | Vegetarian, Gluten-Free**

Temper on the counter for 30 min. Place uncovered pan in the oven for 25-30 min. or until cheese is browned & center is hot. Let rest for 10 min. before serving.

### Traditional Thanksgiving Stuffing

**~50 minutes | Vegetarian**

Temper on the counter for 20 min. Place uncovered pan in the oven for 10-20 min. until heated through. Let rest for 10 min. before serving.

### Classic Sausage Stuffing

**~50 minutes**

Temper on the counter for 20 min. Place uncovered pan in the oven for 10-20 min. until heated through. Let rest for 10 min. before serving.

### Maple-Glazed Roasted Carrots

**~20 minutes | Vegetarian, Gluten-Free**

Place uncovered pan in the oven for 15-20 minutes, or until heated through. Remove from oven & use tongs to toss the carrots in the melted butter.

### Decadent Baked Four-Cheese Macaroni

**~50 minutes | Vegetarian**

Place uncovered pan in the oven for 30-40 min. until sauce is bubbly & cheese is browned. Sprinkle with breadcrumbs & let rest for 5-10 min. before serving.

### Potatoes "alla Joël Robuchon"

**~75 minutes | Vegetarian, Gluten-Free**

Temper on the counter for 30 min. Place foil-covered pan in the oven for 30-45 min. Continue heating in 5 min. increments until center is hot. For thinner potatoes, add a little milk.

### Grilled Broccolini Salad

**~5 minutes | Contains Nuts, Vegetarian, Gluten-Free**

Combine broccolini, yogurt vinaigrette, golden raisins, pistachios, & parmesano in a large bowl. Gently toss until thoroughly coated & serve.

### Autumn Chicory Salad

**~15 minutes | Contains Nuts, Vegetarian, Gluten-Free**

Temper dressing on counter for 15 min. Slice apple & remove core. Add apples, greens, beets, & pecans to a large bowl. Gently toss with dressing until coated. Garnish with bleu cheese.

### Chef Puma's Parker House Rolls

**~10 minutes | Vegetarian**

Place uncovered pan in the oven for 5-10 min. until warm. Rolls come brushed with salted honey butter. Serve while warm.

### Traditional Pumpkin Pie

**~30 minutes | Vegetarian**

Temper for 30 minutes on the counter. Slice & serve at room temperature with chilled chantilly cream.

### "Aunt Mardell's" Breakfast Casserole

**~80 minutes**

Pour mushroom soup over top of casserole & sprinkle with jalapeños to taste. Place uncovered pan in oven for 55-65 min. or until the top is golden brown with a warm center. Rest for 15 min. before serving.