

Thanksgiving Day Timeline & Heating Instructions

Tips For Success

- Plan on 3 hours to fully assemble & finish your dinner.
- Unpack all items & store in your refrigerator until ready to start.
- There are a few cheffy steps outlined below. Do not panic, they are straightforward & will ensure Thanksgiving magic!
- Tools, utensils & serving vessels are all **bolded**. Make a note & pull them all out in advance to set yourself up for success.
- Additionally, you will need a stick or two of softened butter, neutral cooking oil, salt & pepper for a few of these dishes.
- Pour yourself a glass of wine, relax & have fun!

Roasted Turkey or Red Kuri Squash Dinner Timeline

(note: all items listed may not be a part of your package)

Three Hours Before Dinner

Pull all components out except for salad greens & desserts from the refrigerator & allow to come to room temperature. Literally, this is the **most important thing** you can do. This step ensures even cooking & shorter cooking times.

Roasted Turkey

Your turkey is in a cryo-bag to ensure a quick warm up & moist texture. The only carving you will need to do is the breast.

- Locate your **largest stock pot**, no really. There should be room for at least 2 inches of water above your turkey.
- Bring the stock pot of water to a gentle simmer over medium high heat. Add the **bagged turkey** to the simmering water. Reduce heat to medium low & keep water hot, just below a simmer. You want bubbles to occasionally break the surface *but it should never boil or fully simmer*. Allow the turkey to heat through for roughly 2 hours.
- After 2 hours, carefully remove the turkey from the water & place on a lipped **sheet pan**. Note, reserve pot & water to heat your mashed potatoes in a bit.
- Carefully cut the bag open & gently pat your turkey dry with **paper towels**. Discard collected liquid in bag.
- Heat a **large saute pan** over medium high heat with a neutral oil, such as canola, grapeseed or sunflower seed oil. Once the oil is shimmering, add a knob of butter to the pan & heat until it foams. Depending on the size of your pan, add pieces of the turkey, one or two at a time, skin side down. Gently spoon melted butter over turkey briskly.
- Once the skin is seared to a golden brown, remove the pieces & rest on a **cutting board**.
- **Slice** the breast pieces and arrange the turkey on a **serving platter**.
- Garnish with sprigs of thyme, rosemary & sage.

One Hour Before Dinner

Welcome Plate

- Arrange the brie, pickles, fig jam & chicken liver mousse on a **cheese board** or **large serving platter**.
- Toast bread with melted butter or neutral cooking oil.
- Gently remove the thin layer of oil from the top of the mousse with a spoon.

Roasted Mushroom & Leek Dressing

- Preheat the oven to 350F.
- Place the pan of dressing on a **lipped sheet tray** & add 1/4 inch of water to the sheet tray. Vent the pan of dressing by bending one of the corners of the lid.
- Carefully place the dressing into the oven & heat for 30 minutes. After 30 minutes, remove the covering & continue to cook until the top becomes a golden brown, approximately 10-15 minutes or the center of the dressing has reached 165F.

THE KITCHEN

A M E R I C A N B I S T R O

40 Minutes Before Dinner

Herb Whipped Potatoes

- In the same **large stock pot** that you heated the turkey in, place the bag of whipped potatoes & simmer for 30 minutes. This can be done for the last 30 minutes of your turkey cooking time!
- Ordered the Red Kuri Squash Dinner? No problem! Simply bring a large stockpot of water to a boil, add potatoes (in their cryo-bag), lower to a simmer.
- Cut the bag open & place the potatoes into a **warmed serving bowl** and fluff with a **fork**.

30 Minutes Before Dinner

Roasted Red Kuri Squash

- Preheat the oven to 400F.
- Cut the bag open & arrange the squash pieces on a **lipped sheet tray**. Place the tray in the oven on the middle rack & cook for 5 minutes. Rotate pan & cook for an additional 2 minutes or until the squash is heated through. Meanwhile, place the brown butter sauce in a small **saucepan** over low heat & **whisk** constantly until heated.
- Arrange the pieces of squash on a **serving platter**, drizzle the pieces with the brown butter sauce & sorghum syrup making sure to evenly distribute across the pieces.
- Garnish the squash with the pecans, gorgonzola & dried cranberries.

Seared Brussels Sprouts

- Heat the oven to 400F.
- Place the brussels sprouts onto a **sheet pan** lined with **parchment paper** or **foil** & place into the oven on the middle rack. Heat for 5 minutes. Remove the pan from the oven & toss the brussels sprouts with a drizzle of $\frac{3}{4}$ of the sherry vinegar reduction. Place back in the oven for 2 minutes to caramelize.
- Place the brussels sprouts onto a **serving platter** & drizzle with remaining sherry reduction & garnish with shaved ricotta salata.

Roasted Butternut Squash

- Heat a **saute pan** over medium heat with a tablespoon of neutral oil. Once the oil begins to shimmer, add the squash & saute to heat through, roughly 3-4 minutes. Toss or stir the squash occasionally to keep from sticking. Allow the squash to cool for 2 minutes before plating.
- Evenly spread the labna across a **serving plate**.
- Spoon the squash over top over the labna & drizzle with date molasses & sprinkle with toasted walnuts.

Roasted Sweet Potatoes

- Heat the oven to 400F.
- Place the sweet potatoes onto a **sheet pan** lined with **parchment paper** or **foil** & place in the oven on the middle rack. Heat for 5 minutes. Rotate pan & cook for an additional 2 minutes.
- Meanwhile, gently heat the burnt maple glaze in a **small saucepan** over medium heat until simmering. Stirring constantly to avoid burning.
- Remove the sweet potatoes from the oven & place onto a **serving platter**. **Spoon** the maple glaze over the sweet potatoes and garnish with the torched meringues.

Braised Greens

- Place the greens in a medium saucepan & bring to a simmer over medium high heat. Simmer the greens for 15-20 minutes or until heated through & hot.
- Place the greens in a serving bowl.

THE KITCHEN

AMERICAN BISTRO

20 Minutes Before Dinner

Cranberry Chutney

- Served warm, cold or room temperature; up to you!

Harvest Salad

- In a **large serving/salad bowl**, dress the greens to taste with the vinaigrette (mix before dressing) & season with salt & cracked black pepper. Taste the greens & adjust seasoning to taste.
- Top the dressed greens with the shaved apples, spiced pecans & goat cheese. Spread the toppings evenly but randomly to ensure they can be mixed into each serving of salad.
- Note: Greens can be dressed with cranberry serrano vinaigrette 20 minutes before serving. Do not dress prior to or the greens may start to break down & become wilted.

Fire Roasted Butternut Squash Bisque

- Place soup in a **medium saucepan** over medium high heat. Bring the soup to a simmer, stirring frequently to keep from scorching the soup. Once the soup has reached a simmer, reduce the heat to low and keep on stove top until ready to serve. Stir the soup occasionally while keeping it warm.
- Garnish with creme fraiche, herb oil & pepitas.

Roasted Turkey Gravy

- In a **medium saucepan**, heat the gravy over medium heat. Bring to a simmer & reduce heat to low, stirring occasionally to keep from scorching or sticking.
- Place gravy in a **warmed gravy boat** or **serving bowl**.

10 Minutes Before Dinner

Milk Rolls

- Heat the oven to 350F. **Brush** the rolls with softened butter.
- Place the rolls on a **sheet pan** on the middle rack of the heated oven and heat for 3-5 minutes.

Southern Bourbon Pecan Pie

- Top each piece with a large dollop of chantilly cream.

Pumpkin Cheesecake

- In a **small saucepan** heat the caramel gently over low heat stirring constantly to avoid scorching. Once the caramel is warmed & the texture has thinned, remove from heat but keep warm.
- Top each piece with caramel sauce & a dollop of cinnamon whipped cream.

Artisan Cheese Plate

- On a **large serving platter** or **cheese board**, arrange the cheese wedges. In **small bowls** or **ramekins**, place the nuts & jams around the board.
- Toast bread with melted butter or neutral cooking oil.