

Huckleberry

Thanksgiving Reheating & Baking Instructions

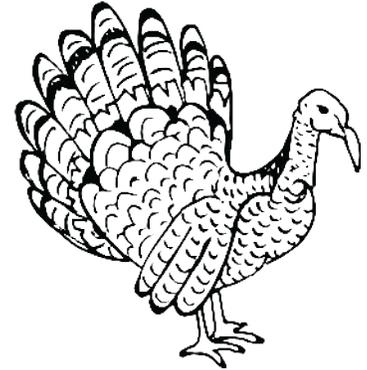
ENTREES

BRINED TURKEY COOKING INSTRUCTIONS

These products are raw and need to be cooked to an internal temperature of 165.

Whole Brined Turkey: Preheat oven to 300 degrees. Place uncovered Turkey into oven and cook for 3.5 to 4.5 hours or until thermometer reads 165 in the thickest part of the breast as well as the thigh.

Brined Turkey Breast: Preheat oven to 300 degrees. Place uncovered breast in oven and cook for 1.5 - 2 hours.



REHEATING ROASTED TURKEYS

Whole Roasted Turkey: Turkey is already cooked through. Cover turkey with foil and heat in a 300 degree oven until warm all the way through.

Roasted Turkey Breast: Preheat oven to 350 degrees. Cover with aluminum foil. Bake in oven for 20-40 minutes. Chef's Tip: Add a little warm stock to the bottom of the pan and cover tightly with foil.

Braised Turkey Legs and Thighs: Preheat oven to 350 degrees. Keep covered and bake for 25-30 minutes.

GRASS FED BEEF TENDERLOIN: Reheat in a 350 degree oven for 15-20 minutes

SLOW ROASTED SCOTTISH SALMON: Preheat oven to 350 degrees. Squeeze lemon wedges on top of fish. Bake for 10-15 minutes. Chef's tip: Cut salmon into desired slices and reheat as directed above.

SIDES

TRADITIONAL BREAD STUFFING: Preheat oven to 350 degrees. Place covered stuffing in oven for 20-30 minutes.

YUKON GOLD SMASHED POTATOES: Preheat oven to 350 degrees. Place covered pan for 20-30 minutes. Or place in a sauce pan, add a little milk and slowly heat over a medium flame until hot (5-10 minutes). Stir every few minutes.

BUTTERNUT SQUASH AND APPLE SOUP: Reheat in a pot on stove, stir constantly, until warm.

ROASTED ROOT VEGETABLES: Bake uncovered at 350 degrees for 15 minute or until warm.

CRANBERRY SAUCE: Store in refrigerator. Can be served chilled or at room temperature.

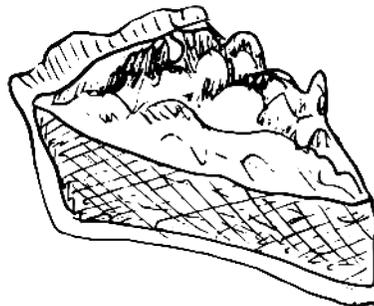
TURKEY GRAVY: Reheat in a pot on the stove over medium heat until warm.

BREADS, ROLLS, & BISCUITS

Store and serve at room temperature. Wrap in plastic if serving next day. Do not refrigerate.

SWEETS

Pumpkin Pie – Store in refrigerator. Serve chilled or at room temperature. If holding overnight, refrigerate and take out of refrigerator about 2 hours before serving to allow to come to room temperature. Serve with whipped cream.



Baked Apple Crumble Pie – Store at room temperature for the day. If holding overnight, refrigerate and take out of refrigerator about 2 hours before serving to allow to come to room temperature. To reheat, warm uncovered in a 325 oven for about 30 minutes or until heated through. Serve with vanilla ice cream or whipped cream.

Take & Bake Apple Crumble Pie – Store in refrigerator. Preheat oven to 350. Bake the pie from cold (do not allow to come to room temperature) on a sheet tray or piece of foil. Bake until the crust is a deep golden color all over, including underneath. The filling should be bubbling as well. In total, it should take about 2 hours. It's good practice to check and rotate the pie once or twice for even baking. Allow to cool and set for at least 30 minutes before serving. Pie will stay warm for about 1 1/2 hours. Serve with vanilla ice cream or whipped cream.

Bourbon Pecan Pie – Store in refrigerator. Serve chilled, at room temperature or warm. For room temperature, take out of the refrigerator about 2 hours before serving. To reheat, warm uncovered in a 325 oven for about 30 minutes or until heated through. Serve with vanilla ice cream or whipped cream.

Vanilla Glazed Ginger Cookies – Store and serve at room temperature.

Crème Fraiche Whipped Cream – Store in refrigerator. Serve chilled. Our whipped cream is made without any additives or stabilizers and it may fall during storage. If so, gently whisk in a bowl just until it has soft peaks.



To make whipped cream:

Softly whip 2 cups heavy cream with 2 tablespoons sugar and 1 teaspoon vanilla or 1/2 vanilla bean.