

HUCKLEBERRY CAFÉ AND BAKERY

THANKSGIVING 2024 REHEATING INSTRUCTIONS

SAVORY

Organic Half Turkey Leg & Turkey Breast: Turkey is already cooked through. Remove from the refrigerator approximately 2 hours before serving to let it reach room temperature. Preheat oven to 350°F. Place turkey in provided foil tin, add 1 cup of water, and cover with the lid. Reheat for 20-30 minutes until warmed through.

Organic Turkey Gravy: Pour gravy into a pot on the stove. Whisk gently and heat over medium heat until warmed through.

Traditional Turkey Stuffing: Preheat the oven to 350°F. Cover the stuffing with the lid provided and heat in the oven for 15-20 minutes. Remove lid and bake for an additional 5-10 minutes until the top is golden brown.

Fall Chopped Salad: Serve cold or allow it to come to room temperature. If serving full portion with dressing, toss just before serving.

Maple Roasted Honeynut Squash: Serve at room temperature. Garnish with goat cheese and sage just before serving.

Roasted Broccolini with Lemon Zest: Can be served at room temperature. To warm, reheat in a 350°F oven for 12-15 minutes.

Yukon Gold Smashed Potatoes: Preheat oven to 350°F. Cover potatoes with the lid and reheat for 20-30 minutes for a small pan or 30-40 minutes for a large pan, until hot throughout.

Cranberry Sauce: Keep refrigerated and serve chilled or at room temperature.

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SWEETS

Apple Tarte Tatin: Keep refrigerated. Enjoy chilled or at room temperature. About 2 hours before serving, take out and allow to come to room temperature. Enjoy with Sweet Rose Organic Creamery ice cream or whipped cream- softly whip 2 cups of heavy cream with 2 tablespoons of sugar and 1 teaspoon vanilla or 1/2 vanilla bean.

Pumpkin Pie: Keep refrigerated. Enjoy chilled or at room temperature. About 2 hours before serving, take out and allow to come to room temperature. Recommended with whipped cream - softly whip 2 cups of heavy cream with 2 tablespoons of sugar and 1 teaspoon vanilla or 1/2 vanilla bean.

Chocolate Pecan Pie: Keep refrigerated Serve chilled, at room temperature, or warm. Take out of the refrigerator approximately 2 hours before serving and allow to come to room temperature. To reheat, warm covered loosely with foil in a 325°F oven for about 20 minutes or until heated through. Enjoy with Sweet Rose Organic Creamery ice cream or whipped cream – softly whip 2 cups heavy cream with 2 tablespoons sugar and 1 teaspoon vanilla or 1/2 vanilla bean.

Turkey Shaped Ginger Cookies: Store and serve at room temperature.

Sweet Rose Old Fashioned Vanilla Ice Cream: Keep frozen.

Crème Fraîche Whipped Cream: Keep refrigerated until ready to serve. It's crafted without additives or stabilizers, and it may fall during storage. If needed, gently whisk it in a bowl just until it forms soft peaks before serving

Bread, Rolls & Biscuits: House-made Cornbread, House-made Biscuits, Pull Apart Brioche Rolls: Store and serve at room temperature. Wrap in plastic if you plan to serve the next day. Do not refrigerate.

Honey Butter: Keep refrigerated. For soft butter, pull 20 minutes before serving.