

## **HAPPY THANKSGIVING!**

### **Whole Free-Range Turkey**

Pre-heat oven to 350°. Heat the turkey for approximately 2.5 -3 hours, or until it reaches an internal temperature of 165°. Cooking time may vary based on the actual temperature of the oven and size of turkey.

**Note:** Due to the cooking process, your pit-smoked turkey will have a slightly pink color.

### **Free-Range Turkey Breast**

Pre-heat oven to 350°. Heat the turkey breast for approximately 45-60 minutes, or until it reaches an internal temperature of 165°. Cooking time may vary based on the actual temperature of the oven and size of turkey breast.

**Note:** Due to the cooking process, your pit-smoked turkey will have a slightly pink color.

### **Roasted Local Vegetables**

Place in a casserole dish. Cover and heat in 350° oven for 20-30 minutes.

### **Green Bean Casserole**

Place in a casserole dish. Cover and heat in 350° oven for 20-30 minutes. Remove from oven and top with fried onions. Place back in oven for 5-10 minutes.



### **Turkey Gravy or Mushroom Soup**

Bring gravy or soup to a simmer in a saucepan over medium heat.

### **Mashed Potatoes & Mashed Sweet Potatoes**

Reheat in a saucepan over medium heat. Add a bit of water or milk and stir often until heated through, approximately 8-10 minutes.

### **Savory Cornbread Stuffing**

Place in a casserole dish. Moisten with a bit of chicken broth or water and heat in a 350° oven for approximately 30-40 minutes.

### **Macaroni & Cheese**

Reheat in a saucepan over medium heat. Add a bit of milk and stir often until heated through, approximately 8-10 minutes.

### **Bacon-Braised Greens**

Put in a saucepan over medium heat, cook until simmering.

### **Zingerman's Bread or Rolls**

Pre-heat oven to 350°. Heat loaf for 15-20 minutes or until heated through. Heat rolls for 5-8 minutes until heated through.