



BOHLSEN RESTAURANT GROUP

Thanksgiving To Go Package **Heating Instructions**

The following are instructions on how to reheat each component of your Thanksgiving Dinner. We suggest reading these instructions in advance to ensure appropriate timing of your meal. Please be aware these times may vary depending on the strength and size of your oven, how many items you are heating at once, how frequently the oven door is opened, the temperature of the items before they are heated, and other factors that are out of our control. We have tested these instructions ourselves, and have done our best to provide you with the most accurate estimates as possible, but cannot guarantee accuracy due to these variables. In general, we recommend removing the food from the refrigerator and allowing it to warm up at room temperature slightly before placing in the oven. Thank you for allowing us to be a part of your holiday! Have a very Happy Thanksgiving and enjoy your dinner!

The Turkey

If you ordered your turkey whole, we recommend heating the turkey first, and heating the sides while you rest and carve the turkey. If you requested the turkey sliced, we recommend heating the turkey towards the end to ensure it retains heat.

Cooking/Reheating Instructions for Whole Turkeys:

Preheat oven to 350°F. Remove the foil and place the turkey breast side up, in the center of the roasting pan. Pour turkey stock in the bottom of the pan (Save some of the stock for stuffing) and place in the oven. Heat

for 1½ hours, basting the turkey frequently. If skin is browning heavily, you may lightly place the foil back on top of the bird.

You should plan for approximately 1 ½- 2 hours in the oven, plus an additional half hour to rest before carving. **NOTE: If you open the oven door frequently while cooking, this will lengthen the time needed to cook the bird. It's best to keep the door closed, opening only to baste as needed.**

We recommend purchasing a meat thermometer. Remember that the turkey will continue cooking after removing it from the oven, so it's a good idea to remove it at around 160°F and it should carry over to 165°F. Resting the bird ensures maximum tenderness and flavor by allowing the juices to redistribute within, otherwise they will spill out onto the cutting board. Rest the bird on a countertop for at least ½ hour before carving.

Carving:

After resting, you should remove the breasts and legs from the turkey. If you prefer the turkey legs a bit well done, you may return them to the oven for 15 minutes longer.

Traditionally, people like to carve the breast meat off the bone, while leaving the actual breast attached to the bird. However, the best way to carve the turkey is remove the breast from the bird in one piece. Lay the breast on the cutting board in front of you, with the two ends of the breast facing the left and right side of the cutting board.

Using a long, thin sharp slicing knife (or an electric knife) cut the turkey breast crosswise (not lengthwise) into thin slices. This way, you will be cutting across the grain of the breast meat, resulting in a tender slice.

Cooking/Reheating Instructions for Sliced Turkeys:

After preheating the oven to 350°F, pour turkey stock in the bottom of the pan and place the tray pans in the oven for 20-30 minutes. You should keep the tray pans covered to help keep the meat moist. When hot, place on serving dish with a large serving fork.

Butternut Squash Soup

STOVETOP: In a large saucepot, heat the soup over medium heat, stirring frequently until simmering.

MICROWAVE:

*Place crème fraiche and toasted pumpkin seeds on the side allowing your guests to add the garnishes to the soup, as they prefer.

Apple, Chestnut Stuffing

OVEN: Place the stuffing in a 350°F oven for 20 minutes covered, and an additional 20 minutes uncovered at 350°F. Stir slightly as you remove the cover. If it seems dry, you may add a little turkey stock to moisten as needed.

MICROWAVE: Remove the stuffing from the pan and place in a microwavable container, heating in the microwave for roughly 4 minutes, finishing it in a pot on the stove. After you have “semi heated” it in the microwave, add a bit of the turkey stock to the pot and continue to heat. Continue to add liquid until the stuffing is slightly pasty and moist. Immediately add the stuffing to the serving vessel and cover.

Sweet potatoes with brown sugar

OVEN: Place the Sweet Potatoes in a 350°F oven for 30-40 minutes, or until hot. Stirring occasionally will help to distribute heat.

MICROWAVE: Remove them from the pan and place in a microwavable container, covered with plastic wrap and heat on high for roughly 8 minutes or until hot all the way through. Stir half way through to help distribute heat more evenly.

Brussels sprouts

OVEN: Place the Brussels sprouts in a 350°F oven for 20-30 minutes or until hot.

MICROWAVE: Remove them from the pan and place in a microwavable container, covered with plastic wrap and heat on high for roughly 6 minutes, or until hot all the way through.

Whipped Potatoes

OVEN: Place the Whipped Potatoes in a 350°F oven for 30-40 minutes or until hot. Stirring occasionally will help to distribute heat.

MICROWAVE: Remove them from the pan and place in a microwavable container, covered with plastic wrap and heat on high for roughly 8 minutes, or until hot all the way through. Stir half way through to help distribute heat more evenly.

*You may add a touch of milk or butter as needed. To serve, place in a casserole dish and garnish the top with small cubes of butter if desired.

Cranberry Sauce

You may choose to serve this cold or hot. You may heat this in the microwave covered with plastic wrap for 2-3 minutes or until hot throughout. Serve in a gravy bowl.

Giblet gravy

STOVETOP: Place gravy in a saucepot, over low heat, stirring regularly until simmering. We suggest covering the pot with a lid while heating to prevent splattering.

MICROWAVE: Pour the gravy into a microwaveable container, cover with plastic wrap and heat for 2-3 minutes or until hot throughout.

Corn Bread & Buttermilk Biscuits

Corn bread can be served either room temperature or hot. If you desire them hot, lay corn bread and biscuits on a baking sheet and bake for 5-7 minutes, right before serving. Only heat what you think you'll need, as they will not keep well after being reheated. . You can baste the biscuits with a small amount of melted butter to maintain moisture and avoid overcooking and drying out the biscuits. Serve with whipped honey butter.