

# GOURMET THANKSGIVING FEAST

## COOKING INSTRUCTIONS



### TURKEY

Leave the turkey covered, put in oven at 350° for 20 minutes. Rotate after 10 minutes.

### SMOKED HAM

Leave the ham covered, put in oven at 350° for 20 minutes. Rotate after 10 minutes.

### STUFFING

Leave stuffing covered, place in oven at 350° for 10 minutes, then remove foil lid and place back in the oven for an additional 7 minutes, or until desired crispness is achieved. Serve immediately.

### SWEET POTATO CASSEROLE

Take foil cover off, place in oven at 350° for 20 minutes, or until marshmallows are browned to your liking. Let cool for a few minutes before serving.

### MASHED POTATOES

Put potatoes in a pot with cream and heat over medium heat, stirring occasionally.

### GREEN BEAN CASSEROLE

Leave foil lid on, place in oven at 350° for 20-25 minutes. Garnish with crispy onion strings right before serving.

### BAKED MAC AND CHEESE

Leave foil lid on, place in oven at 350° for 15 minutes. Take lid off, sprinkle breadcrumbs over top, and place back in oven for 10-15 minutes, or until desired golden color is achieved. Let cool a few minutes before serving to allow cheese time to firm.

### ROASTED VEGETABLES

Leave foil lid on, put in oven at 350° for 20 minutes. Serve immediately.

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## SALADS

Toss lettuce with dressing from the ramekin, then add toppings on top of salad. Do not toss salad in dressing more than 15 minutes prior to serving.

## ROLLS

Place in oven at 350° for 8-10 minutes, rotating half way through.

## PUMPKIN PIE

Serve as is with a dollop of whipped cream.

## POACHED PEAR PIE

place in oven at 350° for 10-15 minutes. Serve warm.