

Smoked Turkey

Whole turkey with salt and pepper rub; pecan wood smoked in-house for 8 hours

Basic Preparation Instructions:

Preheat oven to 325 F. Place turkey in roasting pan with 2 cups of broth or stock.

Cook in conventional oven for 80 minutes or convection for 60 minutes

If turkey begins to brown beyond desired, tent with aluminum foil.

Brisket

Prime black angus smoked brisket

Basic Preparation Instructions:

Preheat oven to 325 F. Place pan (with lid) in the oven.

For convection oven: 25 minutes for one lb of meat. Add 10 minutes for each additional lb.

For conventional oven: 30 minutes for one lb of meat. Add 10 minutes for each additional lb.

Mac & Cheese

American and cheddar cheese blended with butter, milk, cream and flour

Basic Preparation Instructions:

FROM THAWED (thaw overnight or up to 48 hours in refrigerator):

Preheat conventional oven to 375 F or convection oven to 350 F. Remove lid. Bake for 35-45 mins.

From Frozen:

Preheat conventional oven to 400 F or convection oven to 375 F. Remove lid. Bake for 60-70 mins.

If top begins to brown too much, cover loosely with foil and continue baking.

Let stand for 5 minutes before serving. Sprinkle WRB rub to taste.

Allergens: milk, wheat

Sweet Potato Casserole

Freshly creamed sweet potatoes topped with rich brown sugar chopped pecans and walnuts for a sweet caramelized crunch

Basic Preparation Instructions:

FROM THAWED (thaw overnight or up to 48 hours in refrigerator):

Preheat conventional oven to 375 F or convection oven to 350 F. Remove lid. Bake for 35-45 mins.

From Frozen:

Preheat conventional oven to 400 F or convection oven to 375 F. Remove lid. Bake for 65-75 mins.

If top begins to brown too much, cover loosely with foil and continue baking.

Let stand for 5 minutes before serving.

Allergens: egg, milk, soy, tree nuts, wheat

Sage Cornbread Dressing

Southern cornbread crumbled and diced with freshly diced celery, onion, sage and other spices

Basic Preparation Instructions:

FROM THAWED (thaw overnight or up to 48 hours in refrigerator):

Preheat conventional oven to 375 F or convection oven to 350 F. Remove lid. Bake for 35-45 mins.

From Frozen:

Preheat conventional oven to 400 F or convection oven to 375 F. Remove lid. Bake for 65-75 mins.

If top begins to brown too much, cover loosely with foil and continue baking.

Center must reach 165 F. Let stand for 5 minutes before serving.

Allergens: egg, milk, soy, wheat

Baked Cheese Grits

Yellow grits with cheddar, eggs, smoked chicken broth, cream, butter, milk, eggs, salt and pepper

Basic Preparation Instructions:

FROM THAWED (thaw overnight or up to 48 hours in refrigerator):

Preheat conventional oven to 375 F or convection oven to 350 F. Remove lid. Bake for 35-45 mins.

From Frozen:

Preheat conventional oven to 400 F or convection oven to 375 F. Remove lid. Bake for 65-75 mins.

If top begins to brown too much, cover loosely with foil and continue baking.

Let stand for 5 minutes before serving.

Allergens: egg, milk, chicken broth

Smashed Potatoes

Idaho potatoes, cheddar, sour cream, butter and heavy cream smashed together with peel

Basic Preparation Instructions:

FROM THAWED (thaw overnight or up to 48 hours in refrigerator):

Preheat conventional oven to 375 F or convection oven to 350 F. Remove lid. Bake for 35-45 mins.

From Frozen:

Preheat conventional oven to 400 F or convection oven to 375 F. Remove lid. Bake for 65-75 mins.

If top begins to brown too much, cover loosely with foil and continue baking.

Let stand for 5 minutes before serving. Top with bacon and green onions as garnish.

Allergens: milk

Gravy

Basic Preparation Instructions:

Keep refrigerated or frozen until ready to use:

Thaw product and empty contents into large pot and heat over medium-low heat until simmering.

Simmer for 10 minutes, stirring regularly.

Internal temperature must reach 160 F.

Allergens: egg, wheat

Baked Apples

Sliced tart apples cooked down in a sweet and thick sauce made with brown sugar, white sugar, cinnamon and margarine

Basic Preparation Instructions:

From Frozen:

Thaw product under refrigeration (<40 F). After thawing, empty contents into large pot and heat over medium-low heat until simmering. Simmer for 10 minutes, stirring regularly.

Internal temperature must reach 160 F.

Allergens: milk, soy

Pecan Cobbler

Basic Preparation Instructions:

FROM THAWED (thaw overnight or up to 48 hours in refrigerator):

Preheat conventional oven to 375 F or convection oven to 350 F. Remove lid. Bake for 35-45 mins.

From Frozen:

Preheat conventional oven to 400 F or convection oven to 375 F. Remove lid. Bake for 65-75 mins.

If top begins to brown too much, cover loosely with foil and continue baking.

Let stand for 5 minutes before serving.

Allergens: milk, tree nuts, wheat

Bread Pudding

Basic Preparation Instructions:

FROM THAWED (thaw overnight or up to 48 hours in refrigerator):

Preheat conventional oven to 375 F or convection oven to 350 F. Remove lid. Bake for 35-45 mins.

From Frozen:

Preheat conventional oven to 400 F or convection oven to 375 F. Remove lid. Bake for 65-75 mins.

If top begins to brown too much, cover loosely with foil and continue baking.

Let stand for 5 minutes before serving.

Caramel Sauce: heat in double boiler or microwave until warm - 100 F. Pour over individual servings

Allergens: egg, milk, wheat

Broccoli Salad

Broccoli florets with cheddar cheese, sunflower seeds, and touch of onion with house made dressing
SERVE COLD

Allergens: egg, milk, sunflower seeds

Cranberry Relish

Freshly shredded cranberries, apples and oranges blended with crushed pineapple and sugar
SERVE COLD

No known allergens

Cider Slaw

SERVE COLD

No known allergens