

Wolf River Brisket Co.  
Thanksgiving Dinner Preparation Instructions

**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

## **Purple Hull Pea Succotash**

Vegetable medley of purple hull peas, fresh corn off the cob, onions, peppers and house seasoning

### Basic Preparation Instructions:

Refrigeration recommended until ready to use:

Preheat conventional oven to 375 F or convection oven to 350 F. Keep lid on. Bake for 25 mins. Remove lid, stir and let stand for 5 minutes before serving.

Internal temperature must reach 160 F.

No known allergens

## **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. Approximately 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