

# Happy Thanksgiving!

PIES SHOULD BE LEFT UNREFRIGERATED until serving Thursday night.  
Leftover pie will keep, unrefrigerated, through Friday. Refrigerate beyond that time.

## Here's how to heat up your holiday dinner:

### BEFORE YOU BEGIN

- Bring food to room-temperature (1 to 2 hours).
- If you choose the oven or stove top, transfer food to oven/stove-safe vessels.
- Pre-heat your oven (15 to 20 minutes).
- If you choose to microwave, plastic containers with the exception of half-pints of gravy are “microwave-durable.” Foil containers are not microwaveable.

### ***Farmhouse Porcini Mushroom Soup***

On stovetop, over moderate heat, stirring occasionally, until simmering.

In microwave, on medium heat, 2 to 4 minutes, uncovered.

### ***Carved Turkey Breast***

In oven, at 350° for 15 to 20 minutes, covered.

In microwave, on medium heat, 2 to 4 minutes, covered.

***Foil containers are not microwaveable.***

### ***Really Good Gravy***

On stovetop, over moderate heat, stirring occasionally, until simmering.

In microwave, on medium heat, 2 to 4 minutes, uncovered.

***Half-pints of gravy are not microwave-durable.***

### ***Savory Herb and Pecan Stuffing, Maple-Whipped Sweet Potatoes, Mashed Potatoes***

In oven, at 350° for 15 to 25 minutes, covered.

In microwave, on medium heat, 2 to 4 minutes, covered.

### ***Green Bean-Button Mushroom-Cauliflower Roast***

In oven, at 350° for 10 to 20 minutes, covered.

In microwave, on medium heat, 2 to 4 minutes, covered.

***Foil containers are not microwaveable.***

### ***Apple Crisp (can be served warm or at room-temperature)***

In oven, at 350° for 15 to 20 minutes, uncovered.

***Foil containers are not microwaveable.***

***Cornbread*** can be served warm or toasted slightly, or at room-temperature.

Serve ***Pies*** room-temperature.

***Happy Thanksgiving from Yura and the team! (212) 860-9872 catering@yura.nyc***