

mitchel london's Thanksgiving instructions with a raw 14-16 lb bird

remember to PRE-HEAT your oven!

for STARTERS

mini assorted quiches + vegetable tarts • piglets in puff pastry blankets

Heat in 375° oven for 5 minutes. Serve piglets with **grainy mustard** on the side.

shrimp cocktail

Serve chilled with **lemon wedges + horseradish cocktail sauce** on the side.

arugula, radicchio + fennel salad with dried cranberries + toasted pecans

Toss chilled salad greens with a little **maple vinaigrette**. Top salad with **shaved fennel**.

Sprinkle with **cranberries + pecans**.

purée of butternut squash soup

Heat in saucepan on stovetop, over med heat, stirring, until very hot. Top bowls with dollop of **crème fraîche + pumpkin seeds**.

the BIRD + other main courses

the turkey ... sent raw + prepped for roasting

See **mitchel's roasting instructions** on the next page!

the gravy **gluten free!**

Heat in saucepan on stovetop over low to medium heat, stirring, until very hot.

herb roasted turkey breast

Heat turkey breast in well pre-heated 375° oven for 10 minutes uncovered. Serve with **hot gravy**.

baked glazed country ham

Heat in well pre-heated 375° oven for 20 minutes. Serve with **honey mustard** on the side.

and all the TRIMMINGS **let food come to room temperature before heating, if refrigerated; remember to pre-heat your oven!**

the stuffing **vegetarian CORNBREAD MUSHROOM PECAN** • **SWEET SAUSAGE + SOURDOUGH**

Heat in 375° oven for 15-20 minutes loosely covered with aluminum foil.

candied sweet potatoes

Heat in 375° oven for 20-25 minutes, uncovered.

classic mashed potatoes • **maple butter mashed sweet potatoes**

Heat in saucepan, on stovetop over low heat, stirring, adding a little milk if necessary. Can also be heated in the microwave, loosely covered, pausing + stirring once in the middle of heating time.

brussels sprouts roasted with bacon + shallots • **roasted delicata squash with butter + sage**

Heat in 375° oven for 10 minutes, uncovered.

lightly creamed spinach with nutmeg

Heat in 375° oven for 10 minutes, uncovered. Can also be heated in microwave, loosely covered.

green beans with cranberries + sautéed almonds

Heat in 375° oven for 6-7 minutes, uncovered or transfer to platter + warm VERY BRIEFLY in microwave, loosely covered.

traditional buttermilk biscuits • **peppered country cornbread**

Just before serving, heat in 375 oven for 3 minutes uncovered, or serve at room temperature.

the PIES, etc **reduce oven temperature to 350°**

traditional apple pie Lower oven temperature to 350°. Heat pie in 350° oven for 10 minutes. Delicious with vanilla ice cream!

apple cranberry galette Lower oven temperature to 350°. Heat pie in 350° oven for 5 minutes

pumpkin pie • **pecan pie** Keep covered until ready to serve. Serve at room temperature.

mitchel's roasting instructions for our **14-16 lb OVEN-READY TURKEY**

keep turkey refrigerated overnight ...

1. Remove raw turkey from the fridge and let sit at room temperature for 1 hour.
Turkey has already been coated with melted butter, is seasoned and has mixed herbs in the cavity.

note the extra herbs + cranberries sent on the side are to garnish your turkey after roasting!

2. **PRE-HEAT your oven to 475°**: CONVECTION ON, if available.
3. Place turkey on the middle rack of the pre-heated oven. **ROAST AT 475° for 40 MINUTES.**
4. Remove turkey from oven. **LOWER OVEN TEMPERATURE TO 375°**. Baste or brush turkey with whatever turkey drippings have collected in the roasting pan.
5. Put the turkey back on middle rack of oven and continue roasting for another **20 MINUTES**.
Baste again and repeat every 20 minutes until turkey has been roasting for:
2 ½ - 3 hours TOTAL ROASTING TIME.

note As every oven is different, begin checking for doneness after 2 hours total roasting time.

Pierce thigh with a 2-prong fork:

when turkey is done juices will run clear with no hint of pink. If using a meat thermometer, remove turkey from the oven when thickest part of thigh reaches 155° internal temperature (temperature will continue to rise to approximately 165° while turkey is resting out of the oven).

6. When turkey is done roasting, remove from oven and **let rest for 20 - 30 MINUTES** before carving.
Garnish the turkey platter with sprigs of **mixed herbs + cranberries**.

Happy Thanksgiving!