



THE PERFECT THANKSGIVING FEAST

Medium Turkey (about 3 hours from start to finish)

BEFORE YOU GET STARTED

Check boxes immediately to confirm:

- 1 turkey
- 2 packages of cranberry sauce
- 2 packages of soft rolls
- 2 packages of zucchini bread
- 2 packages of turkey gravy
- 2 packages of stuffing
- 2 packages of each chosen side dish
- 2 desserts

These instructions include steps for making all 5 side dish options, however, your order will include only the 4 you have chosen.

If you are missing anything, immediately contact our customer service department toll-free: **1-866-283-7374**

EQUIPMENT

- Oven Thermometer (optional)
 - Aluminum Foil
 - Plastic Wrap
 - Carving Knife
 - Cutting Board
 - Two 3-quart Pots
 - One 2-quart Pot
 - Microwave Oven (If you don't have a microwave, see labels for stove-top instructions.)
 - Meat Thermometer (included)
- Please note: This is an instant-read thermometer and is not meant to be kept in the oven during cooking.*

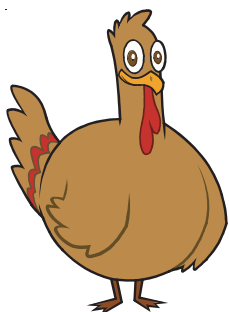
TIPS

Calibrate oven with an oven thermometer (before Thanksgiving Day) to ensure accurate temperatures.

Save all containers, lids and foil to use for leftovers.

Set the table and put out all dishes and serving utensils before your guests arrive.

Use the lines under each step to calculate cooking times.



START

:

15 min

:

1 hr 15 min

:

2 hrs

:

2 hrs 15 min

:

2 hrs 30 min

:

2 hrs 35 min

:

2 hrs 50 min

:

3 hrs

:

PREHEAT OVEN

Adjust oven racks so that one is on bottom shelf and one is on top shelf. Preheat oven to 250°F (about 15 minutes).

START BAKING TURKEY (COVERED IN ALUMINUM FOIL)

Pour 1 cup of warm water in bottom of tray. Place covered turkey in aluminum tray on bottom rack and bake for 60 minutes. (We recommend placing tray on baking sheet for easy handling.)

REMOVE FOIL AND RAISE TEMPERATURE TO BROWN TURKEY

Increase oven temperature to 350°F, remove aluminum foil from turkey and continue to bake (about 75 additional minutes).

START BAKING STUFFING

Remove plastic lid from stuffing and cover with aluminum foil. Place in oven on top rack and bake for 15 minutes.

REMOVE FOIL TO BROWN STUFFING

Remove foil from stuffing and continue baking until heated through and golden brown (about 35 additional minutes).

Place mashed potatoes and/or sweet potatoes on counter at room temperature for faster reheating.

REMOVE YOUR GOLDEN BROWN TURKEY FROM OVEN

Remove turkey from the oven. A meat thermometer inserted into thickest part of breast should register 140°. (Don't worry about undercooking; it's safe and already fully cooked.) Loosely cover turkey with aluminum foil, and let rest in tray for 20 minutes before carving.

Move stuffing to bottom rack to prevent over-browning.

HEAT SWEET POTATOES & ROLLS IN OVEN

Remove plastic lid from sweet potatoes. Place uncovered on top rack and bake until heated through (about 20 minutes). Remove rolls from plastic bag. Place rolls in aluminum tin in oven to warm through (about 20 minutes).

HEAT MASHED POTATOES, CORN & GRAVY ON STOVETOP

Transfer gravy, mashed potatoes and/or creamed corn to suitably sized pots. Cook over medium heat until warmed through (about 20 minutes). Stir frequently to prevent scorching. Turn off heat, remove and keep covered until ready to serve.

HEAT CARROTS AND GREEN BEANS IN MICROWAVE

Remove lid from carrots and/or green beans and cover with plastic wrap. Containers are microwave safe. Microwave on high for 3 minutes. Stir and continue to heat for 2-4 minutes, checking every minute for preferred doneness. Remove and keep covered until ready to serve. (If you don't have enough room in your microwave, heat carrots first.)

CHECK SIDES IN OVEN AND KEEP THEM WARM

Check to see if stuffing, sweet potatoes and rolls are heated through. Turn oven off and keep dishes warm until ready to serve.

CARVE YOUR BEAUTIFUL TURKEY

Carefully place whole turkey on cutting board, remove plastic tie and slice. Transfer sliced turkey to a warm platter. (Heat platter under hot running water. Towel dry.) Pour pan juices over turkey and cover with foil until ready to serve.

ENJOY YOUR THANKSGIVING FEAST!

Serve: Turkey, Cranberry Sauce, Stuffing, Gravy, Sweet Potatoes, Rolls, Mashed Potatoes, Creamed Corn, Carrots and Green Beans. Don't forget to put out the Zucchini Bread and to save room for dessert! Enjoy.