



### **Roasted Turkey Breast**

- Preheat oven to 350°F. Remove the plastic bag and loosen the foil around the turkey so the top of the turkey is exposed.
- Rub two teaspoons of Olive Oil or other cooking oil on top of turkey. Sprinkle with Salt and Pepper to taste.
- Rewrap the turkey leaving the foil a little bit loose around the turkey.
- The turkey should remain completely covered at this point. Place the turkey in a shallow baking tray and bake for 1 hour and 15 minutes at 350°F.
- Un-wrap the turkey and continue to bake for 25 minutes. Take care when removing the foil from the turkey and the turkey from the oven, as some juice will release from the turkey and steam will escape.
- The internal temperature for the turkey must reach 165°F.
- Remove the turkey from the oven and let it rest for 5 minutes prior to slicing.

### **Potato au Gratin**

- Preheat oven to 350°F. Remove the plastic cover on the potatoes and recover loosely with foil.
- Place on a baking sheet and bake for 25 minutes at 350°F.
- Uncover potatoes and continue to bake for 10 minutes. Take care when removing the foil from the potatoes and the potatoes from the oven, as steam will escape.
- The temperature for the potatoes must reach 165°F.

### **Cranberry Apple Stuffing**

- Preheat oven to 350°F. Remove the plastic cover on the stuffing and recover loosely with foil.
- Bake for 25 minutes at 350°F.
- Uncover stuffing and continue to bake for 10 minutes (for drier stuffing remove the foil and bake for 20 minutes). take care when removing the foil from the stuffing and the stuffing from the oven, as steam will escape.
- The temperature for the stuffing must reach 165°F.

### **Green Beans Almondine**

- Using a large sauté pan (or sauté two batches in a smaller pan), heat the pan over medium heat for 30 seconds.
- Add the butter and allow the butter to melt.
- Add the green beans and sauté for approximately 5 – 8 minutes or until the beans are heated through.
- Season the green beans to taste with salt and pepper.
- Add roasted almonds and toss thoroughly.
- The temperature for the green beans must reach 165°F.

### **Mushroom Sauce**

- Pour the sauce in a saucepan and heat over medium heat stirring with a wire whisk or spoon until hot. Do not boil.
- The temperature for the mushroom sauce must reach 165°F.

### **Sourdough Rolls (Petite Pain)**

- Preheat oven to 400°F. Place the rolls on a baking tray and bake for 5 minutes just prior to serving.



### **Spiral-Sliced Ham - A la Carte Only**

- Preheat oven to 325°F. Remove the ham from the plastic leaving the ham wrapped in the foil.
- Place the ham in a roasting pan flat side down. Add one inch of water to the bottom of the pan.
- Bake for 1 hour and 50 minutes at 325°F.
- Increase oven temperature to 400°F. Un-wrap the ham, apply the glaze and continue to bake for 10 minutes. Take care when removing the foil from the ham and the ham from the oven, as some juice will release from the ham and steam will escape. The internal temperature for the ham must reach 140°F.

## *Sample Schedule*

- 11:15 AM    Preheat oven to 350°f
- 11:30 AM    Place the Turkey on the lower rack in the oven.
- 12:20 PM    Add the Potatoes au Gratin and Cranberry Apple Stuffing the oven on the upper rack.
- 12:45 PM    Remove the foil from the Turkey and the Potatoes au Gratin.
- 1:05 PM    Remove the foil from the Cranberry Apple Stuffing
- 1:20 PM    Remove everything from the oven and increase the temperature to 400°f for the Sourdough Rolls.
- 1:25 PM    Sauté the Green Beans, heat the Mushroom Sauce, Bake the Sourdough Rolls and plate the Cranberry Chutney and all the Desserts.
- 1:25 PM    Slice and plate the Turkey
- 1:30 PM    Bon Appétit!!