



Thanksgiving Gourmet ToGo!

Order today for pickup anytime from November 1st to November 21st! All items will be packaged in our disposable pans and frozen for the ultimate in convenience. Want to serve everything in your own bakeware? We can help you do that... ask us how!

Everything *but* the Turkey (EbT)

Our EbT packages includes:

Sweet Potato Souffle with Pecan Streusel
Cranberry Almond Dressing
Mashed Potatoes with Garlic Butter
Green Bean Amandine (or Green Bean Casserole)
Biscuits and Whipped Honey Butter

...and your choice of desserts like Pumpkin Cranberry Bread Pudding, Apple Caramel French Toast, Bourbon Chocolate Pecan Pie!

Petite Packages from \$34.95
Family-Size Packages from \$70.90

Petite Packages serve a family of 2-3.
Family-Sized Packages serve a family of 6-8.

Why the wide serving range? Our portions are generous. The actual serving size will vary with each family depending on how many kids are being served and overall appetite!

A la Carte Pricing

Sweet Potato Soufflé - Our most popular holiday side dish! Creamy sweet potatoes, brown sugar, butter and spices are topped with pecans, sliced almonds and a touch of brown sugar. Keep one on hand as a side dish for any night of the week. Freezer to Oven. **Family-Size (Serves 6-8): \$16.50. Petite (Serves 2-3): \$5.25**

Cranberry Almond Dressing - Our dressing features a medley of fresh celery, onion, butter, broth, flavorful herbs and a sprinkle of raisins and sliced almonds. Stovetop/Oven Combo. **Family-Size (Serves 6-8): \$9.50 Holiday Sampler Size: (Serves 2-3): \$5.25**

Mashed Potatoes with Garlic Butter - Mashed potatoes topped with our homemade garlic butter. The perfect accompaniment to that Thanksgiving turkey! Our family-size portion consists of a 6-pound bag (!) of mashed potatoes. Microwave or Bake. **Family-Size (Serves 10): \$14.50. Petite (Serves 2-3): \$5.25**

Green Bean Amandine - A new EbT side dish! French-cut green beans sautéed with butter, toasted almonds, and a bit of lemon juice. (Thaw/Stovetop Sauté) **Family-Size (Serves 6-8): \$14.50. Petite (Serves 2-3): \$5.25**

Green Bean Casserole with Crispy Onions - Just like Grandma used to make! Green beans, creamy mushroom soup and cheese get added crunch from water chestnuts and a crisp onion topping. Freezer to Oven. **Family-Size (Serves 6-8): \$14.50. Petite (Serves 2-3): \$5.25**

Biscuits - Ready to bake biscuits with Whipped Honey Butter. **Family-Size (Serves 6-8): \$5.95. Petite (Serves 2-3): \$4.00.**

Apple Caramel French Toast - Delicious as a brunch dish or a dessert! Freezer to Oven. **Petite (Serves 4-5): \$9.95**

Pumpkin Cranberry Bread Pudding - A different Thanksgiving dessert. Tangy raisins and cinnamon-raisin bagels bake to perfection in a creamy sauce of pureed pumpkin, brown sugar, eggs, pecans and a touch of fall spices. Delicious as is, add vanilla ice cream for a spectacular treat. Freezer to Oven. **One Size (Serves 4-6): \$9.95**

Bourbon Chocolate Pecan Pie - A 9" pecan pie with just the right amount of chocolate chips and a splash of bourbon. **Thaw & Bake. \$12.95.**

See the Special Packages section in our online store for complete package information and an expanded A la Carte menu!

We want our Thanksgiving packages to make your Turkey Day stress-free... Each dish is individually labeled with detailed cooking instructions, this sheet is simply to give you some ideas on timing the dishes!

Wednesday Afternoon/Evening:

- Bake Sweet Potato Soufflé, let cool and refrigerate.
- Bake desserts, let cool and refrigerate.
- Set table for tomorrow. Wine/drinks out and ready to open or chilling in fridge.

Thursday:

- Get the turkey in the oven early. Below is a simple recipe for gravy; if you are planning to make gravy prepare the Turkey Giblet Stock now – see recipe below for details.
- About an hour before the turkey is done, take the Sweet Potato Soufflé, Mashed Potatoes and any desserts you'd like to serve heated out of the refrigerator – bring these close to room temperature to get them ready to reheat/serve.
- Next, prepare Green Bean Amandine (this is freezer-to-stovetop). Check for salt – you may need to add additional salt depending on your preference. Cover and turn heat off, leaving in pan. Just before serving, quickly reheat on the stovetop. Making Green Bean Casserole instead? Put it on a low rack under the turkey 45 min before you take the turkey out so that it starts to cook... then finish it off while the turkey is resting (below).
- Now, prepare the Dressing – the first part is on the stovetop and takes about 5-10 minutes (Be sure to check for salt – you may need to add additional salt depending on your preference.). Then put the Dressing in your serving dish (or our disposable one) – it will be ready to go in the oven as soon as the turkey is out and resting!
- Once the turkey is done, let the turkey rest for 30 minutes to an hour – this helps seal the juices in. Reserve the roasting pan and all of the “drippings” if you plan to make dressing (recipe below). While the turkey is resting:
 - “Tent” the Sweet Potato Soufflé with aluminum foil to prevent the top from browning too much and reheat it in the oven on a lower rack at 350F until hot throughout. (15-30 min).
 - Bake the Dressing at the same time Sweet Potato Soufflé is reheating, placing dressing on a higher oven rack so that the top will lightly brown.
 - Finish the Green Bean Casserole with Crispy Onions if that's the green bean dish you chose.
 - Bake Biscuits (they will bake while the Sweet Potato Soufflé re-heats).
 - Microwave the mashed potatoes (covered with plastic wrap) until steaming. They can also be heated in the oven along with the above dishes if you have room but microwaving is faster and just as good. There are instructions for both microwave and oven on the label.
- While the turkey is resting and your Sweet Potato, Dressing, Biscuits and Mashed Potatoes are baking/reheating, now is the time to finish the gravy if you are planning to have gravy.

Martha Stewart's Simple Turkey Gravy

- First, prepare Turkey Giblet Stock: In a medium saucepan, combine turkey neck, giblets and 5 cups water. Bring to a boil. Skim foam, reduce to a gentle simmer and cook for 1 hour. Strain stock into a heatproof container, discarding any solids. Set aside while turkey cooks.
- Once turkey is out of the oven and resting, make the dressing. You'll need **1/2 cup flour, the turkey roasting pan** with all of the drippings and juices, the **giblet stock** you prepared earlier, and **salt and pepper**.
 - Place roasting pan (with juices and drippings) on stove across two burners. Bring pan juices to a simmer over medium-high heat. Cook, scraping up browned bits with a wooden spoon, until liquid thickens and holds a trail, 8-10 minutes.
 - Add flour and cook, stirring, until blended, about 1 minute. Gradually whisk in the giblet stock and then 1 cup water. Bring to a simmer and cook, stirring occasionally, until the gravy thickens and no longer tastes floury, about 5 minutes. Reduce heat if bottom of pan is beginning to scorch.
 - If desired, strain gravy through a fine-mesh sieve. Season with salt and pepper to taste and keep warm. Whisk before serving. Thin with a little water if necessary.