

THE SMITH

AT HOME

HAPPY THANKSGIVING! *We are so grateful to be a part of your celebration this year. Wishing you a happy and healthy holiday season from our entire team at The Smith.*

A LA CARTE HEATING INSTRUCTIONS

Below are suggested heating times. The times provided are guidelines, and may vary with each home oven.

To start — preheat oven to 350 degrees and remove items from fridge 30 minutes prior to heating. Remove plastic lids from all items prior to heating in oven.

FIRST IN OVEN ITEMS — LONGEST TO HEAT:

- **APPLE BRIOCHE STUFFING** 30 - 40 minutes
Cover tray with foil and place in oven for 20 minutes, then uncover and continue in oven for 10 - 20 more minutes until hot.
- **TURKEY POT PIE** 30 - 40 minutes
Cover tray with foil and place in oven for 20 minutes, then uncover and continue in oven for 10 - 20 more minutes until hot.
- **GARLIC SMASHED POTATOES** 30 - 40 minutes
Cover tray with foil and place in oven for 30 - 40 minutes until hot.
- **MAC + CHEESE** 30 - 40 minutes
Place tray in oven uncovered for 30 - 40 minutes until hot. Broil to brown if desired.

SECOND IN OVEN ITEMS:

- **ROASTED TURKEY BREAST** 20 minutes
Cover tray with foil and place in oven for 20 minutes until hot.
- **TURKEY LEGS & WINGS** 20 - 30 minutes
Cover tray with foil and place in oven for 20 - 30 minutes until hot.
- **BEEF SHORT RIB** 20 - 30 minutes
Cover tray with foil and place in oven for 20 - 30 minutes until hot.

LAST IN OVEN ITEMS — QUICKEST TO HEAT:

- **ROASTED SALMON** 15 minutes
Place tray in oven uncovered for 15 minutes until hot.
- **BRUSSELS SPROUTS** 15 minutes
Place tray in oven uncovered for 15 minutes until hot.
- **DELICATA SQUASH** 15 minutes
Place tray in oven uncovered for 15 minutes until hot.
- **DINNER ROLLS** 5-7 minutes
Arrange rolls on a baking sheet and place in oven for 5-7 minutes until warm.

ITEMS TO HEAT ON STOVE TOP:

- **BUTTERNUT SQUASH SOUP** 10 minutes
Warm on low for 10 minutes until hot. To serve, garnish with spiced pepitas.
- **TURKEY GRAVY** 10 minutes
Warm on low for 10 minutes until hot, whisking or stirring often.
- **MUSHROOM FARRO** 10 minutes
Warm on low in a non-stick pan for 10 minutes until hot.
- **BRAISED SAVOY CABBAGE** 10 minutes
Warm covered on low for 10 minutes until hot.
- **JALAPEÑO CHEDDAR GRITS** 10 minutes
Warm on low for 10 minutes until hot, stirring often.

SERVE AT ROOM TEMP:

- **CRANBERRY ORANGE JAM**
- **HUMMUS & VEGGIES**
- **APPLE & GOAT CHEESE SALAD** 10 minutes
Cut apple into half inch cubes. In a large bowl, mix lettuce, walnuts, and apple, then toss with dressing. Top with goat cheese.

DESSERTS:

- **STICKY TOFFEE PUDDING** 10 minutes
Preheat oven to 300 degrees. Remove plastic lid and pour sauce over sticky toffee pudding. Place in oven for 10 minutes until warm.
- **APPLE PIE** 10 minutes
Reheat oven to 300 degrees and place in oven for 15 minutes until warm.

WHOLE UNCOOKED TURKEY

Preheat oven to 325 degrees. Remove turkey from the packaging and dry with a paper towel. Season liberally with salt and pepper. Arrange on a rack in a roasting pan and place in the oven. Cook for 1.5 hours rotating the bird every 30 minutes. After 1.5 hours put a thermometer into the leg of the bird. When reads 165 degrees remove from oven, loosely cover with foil, and allow to rest for 20-30 minutes before carving.