Made FOR THE Table

REHEATING INSTRUCTIONS

SHEPHERD'S PIE
Preheat your oven to 350˚F.
Cover the dish with aluminum foil to keep the Shepherd's pie from drying out or burning.
Bake for 45 to 60 minutes if reheating the whole pie, or 10 to 15 minutes for a single portion.
Crisp the top by removing the foil during the final 10 minutes of baking.
Check the temperature to ensure the center reaches a safe internal temperature of 165˚F.

SWEET POTATO MASH
Preheat your oven to 350˚F. Cover tightly with aluminum foil. Bake for 20 to 30 minutes until warmed through.
Add a dollop of butter if desired before warming up, top with sage or other fresh herbs after coming out of the oven.

FARRO
Preheat your oven to 350˚F. Cover tightly with aluminum foil. Bake for 20 to 30 minutes, until warmed through.
Heat until the internal temperature reaches 165˚F.

ROASTED FALL VEGGIES
Preheat your oven to 350˚F. Cover tightly with aluminum foil.
Bake for 20 to 30 minutes until warmed through, mix to reincorporate the dressing.

STUFFING
Place the covered stuffing tin into the oven at 350˚F for 20 to 30 minutes.
Remove the foil for the last 10 to 15 minutes to get a golden, crispy top.
Heat until the internal temperature reaches 165˚F.

SCONES
Preheat your oven to 350˚F. Place the scones on a baking sheet.
If you want to keep them soft, loosely wrap in aluminum foil. If you prefer a crisp crust, leave unwrapped.
Warm for 5 to 10 minutes until heated through.

GRAVY
Pour the gravy into a saucepan, place the pan over low or medium-low heat.
Stir often to prevent scorching at the bottom and to break up clumps.
Bring it to a gentle simmer until it is heated through and smooth.

CRANBERRY APPLE GINGER CHUTNEY
Serve chilled or at room temperature.

APPLE PIE
If you prefer a warm pie, Preheat your oven to 350˚F.
Bake for 20 minutes until warmed through, top with salted caramel vanilla ice cream.

TFK

RECIPES ON THE BACK

Made FOR THE Table

OPTIONAL

COCONUT WHIPPED CREAM FOR SQUASH PIE

2 (13.5 fl oz) cans unsweetened coconut milk (chilled in the refrigerator overnight)
5 Tbsp powdered sugar
2 tsp vanilla extract
1 small pinch of salt

Chill a large mixing bowl and whip attachment in the freezer for a couple of hours or overnight.
Take the cans out of the fridge and remove the solid coconut milk.
(If the coconut milk did not harden, the % of fat might not be high enough. Put in the freezer for 30 minutes).
Place the solid milk in the chilled mixing bowl and whip for 10 seconds, until creamy.
Add in the powdered sugar, vanilla extract, and pinch of salt.
Beat for 30 seconds, until soft peaks form. Taste and adjust sweetness to liking.
Use immediately or refrigerate for later use. The cream is good for one week in the refrigerator.

Enjoy with a slice of True Food Kitchen's Squash Pie!

SPARKLING SPICED APPLE ELIXIR

Make a little something special this Thanksgiving with a festive spiced apple elixir, made with the shrub and sparkling waters included in your bundle.

2 fl oz of apple cinnamon shrub
6 fl oz sparkling water
1 squeeze of lemon
Want to spice your beverage up? Add a dash of maple syrup & 2 fl oz spiced rum or white rum.

Hard shake and top with sparkling water, add ice and enjoy!

THERE'S MORE TO ENJOY

Our seasonal menu is here! Dine in or order online to enjoy fresh, chef-crafted dishes inspired by the flavors of the season.

find your location

TFK

REHEAT INSTRUCTIONS ON THE BACK

EVERYTHING YOU NEED TO PREPARE & SERVE YOUR

Thanksgiving Turkey

THE PERFECT TURKEY

OVEN 325°F **ROAST TIME** 3 to 4½ hours **DONE AT** 165°F

HOW TO ROAST IT

KEEP IT COLD
Store the turkey in the fridge in its pan until you're ready to cook.

HEAT THE OVEN TO 325°F.
Take the turkey out of the fridge about 30 minutes to one hour before it goes in.

PREP THE PAN
Remove the lid and pat the skin dry with paper towels.
Brush with olive oil or melted butter.
Skip the salt: it's already brined.

ADD LIQUID
Pour 1 cup of water or stock into the bottom of the pan.
Set the pan on a sheet tray so it's easy to move.

ROAST, SKIN SIDE UP
If the skin browns before it's done, cover loosely with foil.

CHECK THE TEMPERATURE
Put a meat thermometer in the thickest part of the meat, not touching the bone.

REST, THEN CARVE
Cover loosely with foil and rest for 30 to 40 minutes.
Remove the turkey from the bone and slice across the grain.

165°F

IT'S DONE WHEN THE THICKEST PART READS 165°F.
Start checking about 30 minutes before the shortest time. Brined turkey can cook a little faster.

TURKEY ROASTING TIMES AT 325°F

8LB ~ 3 to 3½ hours **9LB** ~ 3½ to 4 hours **10LB** ~ 4 to 4½ hours

TRUE FOOD KITCHEN