

Happy Thanksgiving From Bistro 501

Step 1. Relax with a glass of wine or cup of tea! We've got you covered. Everything in your kit has been fully cooked and simply needs re-heated and crispped up to enjoy. If the pans your meals arrive in do not fit in your oven, feel free to re-home the elements in your favorite bakeware.

S**tep 2**. Position racks in oven so your main course (turkey/ham) can fit. Place Turkey/Ham on lower rack of a **COOL** oven and **THEN** preheat to **375 F**. Once oven preheats, lower to **325 F** and bake as follows. Leave the covers on for the baking times listed below. We will remove to brown in Step 3 and for quick basting for ham.

(some ovens heat at differing rates, always test meats with a thermometer until internal temperature reaches 145-165 F. Be sure you test to the center of your Turkey/Ham and it is wise to test multiple spots.)

Turkey: ____45-50 Minutes

Turkey Tips: ____15-20 Minutes

Ham:_____30-35 Minutes.

Step 3. After following baking recommendations above, we are ready to brown the meats and heat the sides! Remove lid from Turkey/Ham and remove lids on stuffing and green beans pan and organize stuffing and green beans in oven as well. At this point you can move the roast up if you need to, and fit the beans and stuffing on the bottom.

Step 4. Turn oven up to 425 F and roast everything together for 15 -20 *Baste Ham occasionally.

The Rest of the Meal!

Step 5. Remove **Turkey/Ham roast** after the 15-20 minutes and allow to rest loosely covered in foil.

Step 5. Continue to bake **green beans and stuffing** an additional 8-10 Minutes (26-30 minutes total).

Step 6. While sides are finishing, heat **gravy** in a small saucepan on stove top over a low heat.

Step 7. Microwave **Potatoes**

until warm all the way through (as microwave ovens vary greatly, this can range from 2-4 minutes). We recommend warming in one minute increments until the potatoes are piping hot and stirring gently throughout warming to help evenly distribute the heat and butter, cream and seasonings.
When ready to serve, fluff with a fork and re-home in your serving dish

Step 6. At this step, you can turn off your oven, remove the stuffing and beans, and put your **rolls** in to heat up with the residual oven heat. … This will keep you from forgetting or burning the rolls (as our family always does!)

Don't forget to put out the **cranberry sauce, butter, pie and drinks**! Top green beans with **shallots** ; **Enjoy** !

To Heat Cobbler (vegan and gluten free)**:**

- Preheat oven to 375 F
- Remove plastic lid and place on a baking sheet on middle rack.
- Bake for 15-20 minutes until heated through and bubbly!

Enjoy!