



BOHLSENRESTAURANTGROUP

# Thanksgiving To-Go Meal Kit

## Cooking & Heating Instructions

Welcome to your instructions on how to cook and reheat your Thanksgiving To-Go Meal Kit by Prime & Tellers. Please be aware that cook times may vary depending on the strength and size of your oven, how many items you are heating at once, how frequently the oven door is open, the temperature of the items before they get heated, and other factors that are out of our control. We suggest reading these instructions in advance to ensure appropriate timing of your meal. Thank you for allowing us to be a part of your holiday! Have a very Happy Thanksgiving and enjoy your dinner!

### **The Turkey-**

#### **OVEN**

1. Preheat oven to 350 degrees.
2. Your turkey comes already cleaned, brined, and seasoned! Now, you need to let it come up to room temperature. Keep the turkey in the pan provided and set it out on the counter for an hour before you are ready to cook.
3. Total cook time for your turkey will be approximately 3.5-4 hours, plus about 30 minutes of resting afterwards.
4. Once your turkey is at room temperature, and your oven is at 350 degrees, place it in the oven, breast side up, uncovered for the first 45 minutes. This will give the turkey a nice brown color.
5. After the first 45 minutes, cover the bird with aluminum foil and place it back in the oven for the remaining 3-3.5 hours.
6. At the 3.5-hour mark (including the first 45 minutes spent uncovered) use the included thermometer to check your turkey. Your target temperature is 160 degrees. Once your turkey reaches 160 degrees, remove it from the oven and cover it with aluminum foil for about 20-30 minutes. This rest period allows the turkey to come to the right temperature and ensures the juices are evenly dispersed.

### **Carving:**

1. After the 20-30 minute rest period, remove the breasts and legs from the turkey. If you prefer the turkey legs well done, you may return them to the oven for 15 minutes longer.
2. Traditionally, people like to carve the breast meat off the bone, while leaving the actual breast attached to the bird. However, the best way to carve the turkey is to remove the breast from the bird in one piece. Lay the breast on the cutting board in front of you, with the two ends of the breast facing the left and right side of the cutting board.
3. Using a long, thin sharp slicing knife (or an electric knife) cut the turkey breast crosswise (not lengthwise) into thin slices. This way, you will be cutting across the grain of the breast meat, resulting in a tender slice.



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## **Baked Brie with Pear and Caramelized Onion Chutney**

### **OVEN**

1. Preheat oven to 350 degrees.
2. Once oven is to temp, place the Brie on a center rack, inside the container it comes in, for 10 minutes, or until the cheese begins to melt.
3. Remove from the oven and spoon the Pear and Caramelized Onion Chutney over the top, all the way to the edges. Place back in the oven to warm the chutney and continue to melt the cheese for another 8-10 minutes.
4. Once done, remove from oven and arrange the Cranberry Walnut Cread around the cheese. Serve!

## **Roasted Garlic & Sage Stuffing**

### **OVEN**

1. Preheat oven to 350 degrees.
2. Keeping the stuffing in the container it comes in, cover the top with aluminum foil and place in hot oven for 20 minutes.
3. After the first 20 minutes, remove the pan from the oven and uncover. With a spoon, check if stuffing seems dry. If it does, you can add a splash of Turkey Stock, as needed.
4. Place back in the oven, still uncovered, and cook for an additional 10 minutes.
5. Remove from the oven and cover until ready to serve.

## **Pecan & Honey Glazed Sweet Potatoes**

### **OVEN**

1. Preheat oven to 350 degrees.
2. Keeping the stuffing in the container it comes in, place in a hot oven for 20-30 minutes, or until hot.
3. Halfway through cooking, carefully stir to ensure even cooking.
4. Remove from the oven and cover until ready to serve.

### **MICROWAVE**

1. Place in a microwave-safe container and cover with plastic wrap.
2. Microwave on high for roughly 4 minutes, or until hot all the way through.
3. Halfway through cooking, carefully stir to ensure even cooking.
4. Cover until ready to serve.



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## **Brussels sprouts**

### OVEN

1. Preheat oven to 350 degrees.
2. Keeping the brussels sprouts in the container they come in, place in a hot oven for 20-30 minutes, or until hot.
3. Halfway through cooking, carefully stir to ensure even cooking.
4. Remove from the oven and cover until ready to serve.

### MICROWAVE

1. Place in a microwave-safe container and cover with plastic wrap.
2. Microwave on high for roughly 6 minutes, or until hot all the way through.
3. Halfway through cooking, carefully stir to ensure even cooking.
4. Cover until ready to serve.

## **Whipped Potatoes**

### OVEN

1. Preheat oven to 350 degrees.
2. Keeping the whipped potatoes in the container it comes in, place in a hot oven for 20-30 minutes, or until hot.
3. Halfway through cooking, carefully stir to ensure even cooking. If your potatoes seem dry at all you can add a splash of milk or butter as needed.
4. Remove from the oven and cover until ready to serve.

### MICROWAVE

1. Place in a microwave-safe container and cover with plastic wrap.
2. Microwave on high for roughly 8 minutes, or until hot all the way through. If your potatoes seem dry at all you can add a splash of milk or butter as needed.
3. Halfway through cooking, carefully stir to ensure even cooking.
4. Cover until ready to serve.

## **Butternut Squash Soup**

### STOVETOP

1. In a large saucepot, heat the soup over medium heat, stirring frequently until simmering.
2. Allow your guests to garnish their individual servings with included Crème Fraiche and Pumpnickel Croutons, to their liking.
3. Keep pot covered between servings.



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## **Cranberry Sauce**

### MICROWAVE

1. This dish can be served hot or cold!
1. To heat, place in a microwave-safe container and cover with plastic wrap.
2. Microwave for 2-3 minutes, or until hot throughout.
3. Halfway through cooking, carefully stir to ensure even cooking.
4. Cover until ready to serve.

## **Turkey gravy**

### STOVETOP

1. In a medium saucepot, over low heat, bring gravy up to temp, stirring regularly until simmering.
2. Keep the pot covered between stirring and serving to keep heat in and prevent splattering.

### MICROWAVE

1. Place in a microwave-safe container and cover with plastic wrap.
2. Microwave for 2-3 minutes, or until hot throughout.
3. Halfway through cooking, carefully stir to ensure even cooking.
4. Cover until ready to serve.

## **Cranberry Walnut Bread and Multigrain Dinner Rolls**

### OVEN

1. Both breads can be served room temperature or warm.
2. To warm, lay breads out on a baking sheet and place in a hot oven.
3. Allow breads to warm up for about 7 minutes, or until desired temperature.

## **Pumpkin Pie & Pecan Pie**

### OVEN

1. Both pies can be served at whatever temperature you like.
2. To warm, place in a hot oven that has been turned off. If you plan to serve your pies directly after dinner, the perfect time would be once your sides are all hot, and your turkey is being carved. Turn off your oven and insert both pies.
3. While your oven cools down, your pies will warm up! When you're ready to serve, remove from the oven and slice into wedges.
4. Serve with included Homemade Whipped Cream.