

Thanksgiving Made Easy with Gourmet to Go!

Whole Turkey Ready to Roast – (22-24 lbs.)

- Approximate roasting time 5 3/4hrs- 6 hrs (oven temperatures vary, so start checking at 5 hours).
- Remove all plastic wrapping and the garnish from the turkey and bring the turkey to room temperature.
- Preheat oven to 325° (be sure to move oven rack to lowest level in oven)
- Put two cups of water in the bottom of the roaster provided and tent the turkey with the foil provided.
- After about two hours start to baste the turkey with the juices in the bottom of the roaster. Keep tented. Continue to baste every 30 minutes. Don't let the bottom of the pan get too dry, keep at least ¼ - ½ inch of water in the bottom at all times... so add water if needed.
- The last hour to 40 minutes uncover your turkey and allow it to brown. Check periodically when basting and if it is getting too brown just re-tent.
- Roast the turkey, uncovered until a meat thermometer inserted into the thickest part of the thigh, be sure NOT to touch the bone, registers 180.
- Bring the turkey out to rest for at least 20 minutes before carving.

Roasted Turkey Breast Half

- Heat oven to 350°.
- Pour ½ cup of water in bottom of pan with turkey breast.
- Cover with foil.
- Bake approximately 20 minutes or until desired temperature.
- Let rest 10 minutes, then carve & serve.



Side Dishes and Reheating Instructions

Bring food to room temperature. Preheat oven to 350°

Gravy

Pour into a sauce pan and heat on low stirring frequently until warm.

****Microwave not recommended***

Vegetables

Heat at approximate times below or until heated through:

Pint = 8-10 minutes

Quart = 12-15 minutes

2 quarts = 15-20 minutes

3-4 quarts = 20-25 minutes

Mashed Potatoes

Sweet Potatoes

Dressing

Heat at approximate times below or until heated through:

Pint = 15-20 minutes

Quart = 20-30 minutes

2 quarts = 30-45 minutes

3-4 quarts = 45-60 minutes

Microwave Heating Instructions for All Sides

In a microwave safe container, heat on high for 2 minutes, and stir.

Continue heating until desired temperature. Each microwave is different, adjust time accordingly.