SAINT & SECOND

Thanksgiving Heating Instructions

Cooking times may vary depending on the equipment used.

SPICE-RUBBED OVEN-ROASTED TURKEY BREAST

Preheat oven to 350 degrees. Remove lid and add approximately ¼ cup of water to container. Replace the lid with aluminum foil and heat 30-40 minutes until turkey has reached at least 140 degrees.

MOLASSES AND BROWN SUGAR HAM

Preheat oven to 350 degrees. Remove lid and heat approximately 30-40 minutes until ham has reached at least 140 degrees.

ANDOUILLE, THYME AND BRIOCHE STUFFING

Preheat oven to 350 degrees. Remove lid and add approximately ¼ cup of water to container. Replace the lid with aluminum foil and heat the covered container 50 minutes until stuffing has reached 155 degrees. For crispier stuffing, heat uncovered for an additional 10-15 minutes.

CRÈME FRAÎCHE POTATO PURÉE

Preheat oven to 350 degrees. Replace the lid with aluminum foil and heat the covered container for approximately 50 minutes until potatoes have reached at least 165 degrees. Optional: Add a little milk for a creamier consistency.

SAUTÉED GREEN BEANS WITH TOASTED ALMONDS

Preheat oven to 350 degrees. Replace the lid with aluminum foil and heat the covered container for approximately 50 minutes.

MAPLE MASHED SWEET POTATOES

Preheat oven to 350 degrees. Replace the lid with aluminum foil and heat the covered container for approximately 50 minutes until potatoes have reached at least 165 degrees. Optional: Add a little milk for a creamier consistency.

CRANBERRY AND TANGERINE SAUCE

Keep refrigerated.

PARKER HOUSE ROLLS

Preheat oven to 350 degrees. Remove rolls and place in oven-safe dish. Heat for approximately 5 minutes.

TURKEY GRAVY

Bring to a boil in a saucepan, stirring frequently.

PUMPKIN PIE

Keep refrigerated. Warm to liking or serve cold.

WHIPPED CREAM

Keep refrigerated.