

# Eddie Merlot's **THANKSGIVING** *Dinner*

## **HEAT & SERVE INSTRUCTIONS**

~ PREHEAT OVEN TO 350° ~

SMALL SERVES 5 | LARGE SERVES 10

### *Salads*

#### **CLASSIC WEDGE / CAESAR SALAD / EDDIE'S HOUSE SALAD**

- Serve with dressing on top, on the side or tossed into the salad.

### *Entrées*

#### **HAND-CARVED ROASTED TURKEY**

- Remove lid and pour 4 fluid ounces (Small) or 8 fluid ounces (Large) of chicken stock evenly over the top of the turkey.
- Place covered pan in oven and heat to an internal temperature of 165°F. Approximately 20-30 minutes.

#### **TRADITIONAL SAGE STUFFING**

- Remove lid and pour 4 fluid ounces (Small) or 8 fluid ounces (Large) of chicken stock evenly over the top of the stuffing.
- Place covered pan into oven and heat to an internal temperature of 165°F. Approximately 20-30 minutes.
- Remove lid for last 10 minutes of heating to lightly brown the top.

#### **BROWN GRAVY**

- Place in small saucepan and heat to an internal temperature of 165°F. Approximately 5 minutes.

#### **CRANBERRY RELISH**

- Serve and enjoy!

#### **ROASTED GARLIC MASHED POTATOES**

- Remove lid and stir 8 fluid ounces (Small) or 16 fluid ounces (Large) heavy cream into potatoes..
- Place covered pan into oven and heat to an internal temperature of 165°F. Approximately 20-30 minutes.
- Stir potatoes occasionally throughout heating process.

#### **SWEET POTATO CASSEROLE**

- Place covered pan into oven and heat to an internal temperature of 165°F. Approximately 20-30 minutes.
- Remove lid for last 10 minutes of heating to lightly brown the top.

#### **FRESH ASPARAGUS**

- Place covered pan into the oven and heat to an internal temperature of 165°F. Approximately 15 minutes.

#### **FRESH BROCCOLI**

- Place covered pan into the oven and heat to an internal temperature of 165°F. Approximately 15 minutes.

### *Desserts*

#### **CARROT CAKE OR TRIPLE CHOCOLATE CAKE**

- Serve and enjoy!