



Best Buffet in the USA™

# Thanksgiving dinner **to go**

## Homestyle Yeast Rolls **\*RAW\***

Shelf Life: Refrigerated, raw 24 hours; Baked 30 minutes

Pre-heat Oven to 325 degrees

1. Remove rolls from refrigeration.
2. Remove plastic wrap and proof at room temperature for 60-90 minutes or until rolls have doubled in size.
3. Bake rolls for 6-8 minutes or until golden brown.
4. Brush with melted butter.

## Whole Roasted Turkey **\*RAW\***

(10-14 lb. Bird)

Shelf Life: Thawed, Refrigerated, Uncooked 3 days

Pre-heat Oven to 325 degrees

1. Remove plastic wrap from turkey and add 1 quart of water to pan (*do not pour water over turkey- this will remove seasoning*).
2. Place digital thermometer into thickest part of turkey leg/thigh.
3. Cover pan with foil, sealing the edges.
4. Bake at 325 degrees for 1.5-2 hours or until internal temperature reaches 170 degrees.
5. Remove foil and bake to brown the top of bird.
6. At time of serving, cut vertically down the breast bone on each side, then horizontally for slices.

## Whole Roasted Turkey

**\*FULLY COOKED\***

*Re-heating Instructions*

1. Pre-heat oven to 300 degrees.
2. Place turkey in oven, covered with foil.
3. Heat turkey for approximately 1 hour or until internal temperature reaches 165 degrees.
4. Remove turkey from oven and let rest.
5. At time of serving, cut vertically down the breast bone on each side, then horizontally for slices.

## Side Dishes

**\*FULLY COOKED\***

*Re-heating Instructions*

1. Remove food from plastic containers & place into a microwave safe dish.
2. Heat on high for approximately 2-3 minutes.
3. Remove from microwave carefully, stir.
4. Return to microwave for another 2-3 minutes or until internal temperature reaches 165 degrees.
5. Serve immediately.