



Happy Thanksgiving

Cooking and Reheating Instructions for your Lattitude Thanksgiving Dinner

Raw Turkey

Four Person Dinner: Cover with foil and cook at 350 for 2 hours, basting every 30 minutes. Uncover and continue to cook for an additional 30 minutes to brown, reaching an internal temperature of 165. Allow turkey to rest for 20 minutes before slicing and serving.

Eight Person Dinner: Cover with foil and cook at 350 for 2 ½ hours, basting every 30 minutes. Uncover and continue to cook for an additional 30 to 45 minutes to brown, reaching an internal temperature of 165. Allow turkey to rest for 20 minutes before slicing and serving.

Roasted Turkey

Four Person Dinner: Cover with foil and cook at 350 for 45 minutes, reaching an internal temperature of 160. Allow turkey to rest for 15 minutes before slicing and serving.

Eight Person Dinner: Cover with foil and cook at 350 for 45-60 minutes (checking at 45 minutes), reaching an internal temperature of 160. Allow turkey to rest for 15 minutes before slicing and serving.

Gravy

Bring gravy to a boil, stirring often so it doesn't stick to the pot.

Roasted Root Vegetables

Four Person Dinner: Remove cover and cover with foil, cook at 350 for 20 minutes.

Eight Person Dinner: Cover with foil and cook at 350 for 25 minutes.

Mashed Potatoes

Four Person Dinner: Remove cover and cover with foil, cook at 350 for 35 minutes.

Eight Person Dinner: Reheat in the oven at 350 for 40 minutes

Bacon Mac & Cheese

Four Person Dinner: Remove cover and cover with foil, cook at 350 for 20 minutes.

Eight Person Dinner: Reheat in the oven at 350 for 25 minutes.

Stuffing

Four Person Dinner: Remove cover and cover with foil, reheat in oven at 350 for 25 minutes.

Eight Person Dinner: Cover with foil, reheat in the oven at 350 for 35 minutes.

Bisque

Bring the bisque to a boil, stirring often so it doesn't stick to the pan.

Greens

Toss with dressing and serve

Enjoy,
Chef Jeff & The Lattitude Family