



COOPER'S HAWK
WINERY & RESTAURANTS

HAPPY THANKSGIVING FROM OUR COOPER'S HAWK FAMILY TO YOURS!

DINNER MENU INCLUDES

Pretzel Bread

Butternut Squash Soup

Slow-Roasted Turkey

Pan Gravy

Traditional Stuffing

Mary's Potatoes

Roasted Green Beans & Carrots

Cranberry Sauce

Eli's Pumpkin Praline Cheesecake

SERVES SIX

REHEAT INSTRUCTIONS

Mary's Potatoes: In the covered aluminum Togo container, place in a 350-degree oven for 1 hour, stirring halfway through.

Stuffing: In the covered aluminum Togo container, place in a 350-degree oven for 1 hour, removing cover halfway through.

Turkey: In the covered aluminum Togo container, place in a 350-degree oven for 1 hour.

Green Beans and Carrots: Remove cover from aluminum Togo container and place in a 350-degree oven for 25-30 minutes, stirring halfway through.

Gravy: Place gravy in a medium sauce pot and heat over medium-low heat until gravy comes to a simmer. Turn off immediately and keep warm.

Butternut Squash Soup: Place soup in a medium sauce pot and heat over medium-low heat until soup comes to a simmer. Turn off immediately and keep warm.

Pretzel Bread: Place pretzel bread in a 350-degree oven for 5-6 minutes.

STEPS TO FOLLOW

1. Begin by preheating your oven to 350 degrees.
2. Place Mary's potatoes, stuffing, and turkey all in the oven and set a timer for 30 minutes.
3. When the timer goes off, remove foil from stuffing, stir mashed potatoes, and place your green beans and carrots, uncovered, in the oven.
4. Set timer for an additional 30 minutes. (Be sure to stir your carrots and green beans at the 15 minute mark.) During this second timer, place your gravy and soup in medium saucepots and warm very slowly on a low flame.
5. After the second 30 minutes elapses, remove hot food from the oven and place your pretzel bread in the oven for a few minutes while you are transferring the food from Togo containers to your platters.
6. Serve and enjoy!

Please Note: Reheating times are dependent on food quantities and food temperature (how chilled the food items are) as well as different appliance manufacturing. Note that all these times have been determined not using convection on the oven. Adjust accordingly.