

# Turkey Dinner for 4

## TIMELINE FOR 6PM DINNER

*Replace times with your planned meal time for an easy customizable timeline. Heat sides to at least 165°F before enjoying. Once dishes are heated through, keep covered until mealtime.*

**4:15pm** or \_\_\_\_\_ (1 hour 45 minutes to dinner)

- Remove mashed potatoes, stuffing, and any additional pre-cooked side dishes from refrigerator to come to room temperature.
- Preheat oven to 350°F.
- Serving a cheese plate as an appetizer? Bring to room temperature for 30 minutes before serving.
- Set your table.

**4:45pm** or \_\_\_\_\_ (1 hour 15 minutes to dinner)

- Remove turkey breast from refrigerator and let sit at room temperature for 30 minutes.
- Remove plastic covers from mashed potatoes and stuffing. Cover with foil and bake for 45-60 minutes, until each dish reaches an internal temperature of 165°F. Make sure to reheat any additional pre-cooked side dishes now too!

**5:15pm** or \_\_\_\_\_ (45 minutes to dinner)

- Transfer sliced turkey to a shallow baking dish and add broth or gravy, to prevent the turkey from drying out.
- Cover with foil and bake for 25-35 minutes, until the turkey reaches an internal temperature of 165°F.

**5:30pm** or \_\_\_\_\_ (30 minutes to dinner)

- Transfer cranberry orange sauce to small bowl.
- Remove foil from stuffing, to get a light crust on top (optional).

**5:45pm** or \_\_\_\_\_ (15 minutes to dinner)

- Once internal temperature has been reached, transfer sliced turkey, mashed potatoes, stuffing and any additional side dishes to their designated serving dishes.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm, transfer to a gravy boat and set on table. Or, transfer gravy to a microwave safe dish and reheat 1 minute at a time, stirring between heating, until warm.
- Having dessert? Pull pumpkin pie from fridge to allow to come to room temperature (30 minutes before serving) or place pies you'd like to serve warm in the oven. Residual heat from warming your turkey should be enough to warm it up.

**6:00pm** or \_\_\_\_\_ (dinnertime)

- Enjoy Thanksgiving with friends and family!

## WHAT YOU WILL NEED

- 1 shallow baking dish for turkey
- 1 small saucepan for gravy
- 1 serving fork or set of tongs for turkey
- 1 serving platter for serving turkey
- 2 serving dishes for mashed potatoes and stuffing
- 2 serving spoons for mashed potatoes and stuffing
- 1 gravy boat or bowl and ladle for gravy
- 1 small bowl for cranberry orange sauce
- Aluminum foil
- Don't forget dishes & serving utensils for any additional side dishes & desserts!

## HELPFUL HINTS

- A few days before Thanksgiving, set your table with the serving dishes you will use on the big day. Make sure you have enough serving dishes, serving utensils, and space for your feast!

# Turkey Dinner for 8

## TIMELINE FOR 6PM DINNER

*Replace times with your planned meal time for an easy customizable timeline. Heat sides to at least 165°F before enjoying. Once dishes are heated through, keep covered until mealtime.*

**2:15pm** or \_\_\_\_\_ (3 hours 45 minutes to dinner)

- Remove fully cooked turkey from refrigerator and let sit at room temperature for 1 hour.
- Preheat oven to 350°F.
- Set your table.

**3:15pm** or \_\_\_\_\_ (2 hours 45 minutes to dinner)

- Remove wrap from turkey and place in roasting pan. Add 2 cups of liquid (water, broth or white wine) and cover with foil. Bake for approximately 1 ½ - 2 hours, until internal temperature of turkey reaches 165°F.

**4:15pm** or \_\_\_\_\_ (1 hour 45 minutes to dinner)

- Baste turkey and rotate pan 180° in the oven. Continue to bake.
- Remove mashed potatoes, stuffing and any additional pre-cooked sides from refrigerator and let sit at room temperature.
- Serving a cheese plate as an appetizer? Bring to room temperature for 30 minutes before serving.

**4:45pm** or \_\_\_\_\_ (1 hour 15 minutes to dinner)

- Remove plastic covers from mashed potatoes and stuffing. Cover with foil and bake for 45-60 minutes, until each dish reaches an internal temperature of 165°F. Make sure to reheat any additional pre-cooked side dishes now too!

**5:15pm** or \_\_\_\_\_ (45 minutes to dinner)

- Transfer cranberry orange sauce to a small bowl
- During the last 15 minutes of cooking, remove the foil from the turkey and let the skin crisp up.

**5:30pm** or \_\_\_\_\_ (30 minutes to dinner)

- Once your turkey has reached an internal temperature of 165°F, remove from oven and let sit for 10- 15 minutes before carving.
- Remove foil from stuffing, to get a light crust on top (optional).

**5:45pm** or \_\_\_\_\_ (15 minutes to dinner)

- Once internal temperature has been reached, transfer mashed potatoes and stuffing to their designated serving dishes.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm to transfer to a gravy boat or bowl and set on table.
- Carve your turkey and transfer meat to a serving platter.
- Having dessert? Pull pumpkin pie from fridge to allow to come to room temperature (30 minutes before serving) or place pies you'd like to serve warm in your oven. Residual heat from warming your turkey should be enough to warm it up.

**6:00pm** or \_\_\_\_\_ (dinnertime)

Enjoy Thanksgiving with friends and family!

## WHAT YOU WILL NEED

- 1 roasting rack for turkey
- 1 small saucepan for gravy
- 1 serving fork or set of tongs for turkey
- 1 serving platter for serving turkey
- 2 serving dishes for mashed potatoes and stuffing
- 2 serving spoons for mashed potatoes and stuffing
- 1 gravy boat or bowl and ladle for gravy
- 1 small bowl for cranberry orange sauce
- Aluminum foil
- Carving knife
- Don't forget dishes & serving utensils for any additional side dishes & desserts!

## HELPFUL HINTS

- A few days before Thanksgiving, set your table with the serving dishes you will use on the big day. Make sure you have enough serving dishes, serving utensils, and space for your feast!
- Check your oven space. Will the turkey, mashed potatoes and stuffing all fit at once? If not, we recommend heating your turkey first and keeping it warm by leaving the foil on top in a warm place while the sides reheat.