Turkey Dinner for 4

ZUPAN'S MARKETS

WHAT YOU WILL NEED

- 1 small saucepan for gravy
- 1 serving fork or set of tongs and serving platter for turkey
- 3 serving dishes & utensils for mashed potatoes, stuffing & green beans
- 1 gravy boat or bowl and ladle for gravy
- 1 small bowl & spoon for cranberry orange sauce
- Aluminum foil
- 1 baking dish or sheet pan for rolls
- 1 basket or serving dish for rolls

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!

TIMELINE FOR 6PM DINNER

Use your planned mealtime to customize the timeline below. Once dishes are heated through, keep covered until mealtime.

4:15pm or_____(1 hour 45 minutes to dinner)
- Remove mashed potatoes and stuffing from refrigerator to come to room temperature.
- Preheat oven to 350°F.
- Set your table.

4:45pm or_____ (1 hour 15 minutes to dinner)
- Remove turkey breast and green beans 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.

5:15pm or_____ (45 minutes to dinner)
- Remove plastic cover from turkey and add 1 cup broth or gravy to pan, to prevent the turkey from drying out.
- Cover with foil and bake for 25-35 minutes, until the turkey reaches an internal temperature of 150–165°F.

5:30pm or_____ (30 minutes to dinner)
- Remove plastic cover from green beans, cover with foil and bake for 15-20 minutes, until warmed. Toss once heated to incorporate melted butter.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm, transfer to a gravy boat or bowl and set on table. Or, transfer gravy to a microwave-safe dish and reheat 1 minute at a time, stirring between heating, until warm.
- Transfer cranberry orange sauce to a small bowl.
- Remove foil from stuffing to create a light crust on top (optional).

5:45pm or_____ (15 minutes to dinner)
- Once internal temperature of all dishes has been reached, transfer sliced turkey, mashed potatoes, stuffing & green beans to their designated serving dishes.
- Place rolls in a baking dish or sheet and warm for 7-10 minutes. Transfer to basket or serving dish for table.
- Having dessert? Pull pumpkin pie from fridge to allow to come to room temperature (30 minutes before serving) or turn off the oven and place any pies you'd like to serve warm inside. The residual heat should be enough to warm them.

6:00pm or_____ (dinnertime)
- Enjoy Thanksgiving with friends and family!

TURKEY DINNER FOR 4

Turkey Dinner for 8

ZUPAN'S MARKETS

WHAT YOU WILL NEED

- 1 roasting pan for turkey
- 1 small saucepan for gravy
- 1 serving fork or set of tongs and serving platter for turkey
- 3 serving dishes & utensils for mashed potatoes, stuffing & green beans
- 1 gravy boat or bowl and ladle for gravy
- 1 small bowl & spoon for cranberry orange sauce
- Aluminum foil
- Carving knife
- 1 baking dish or sheet pan for rolls
- 1 basket or serving dish for rolls

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, stuffing & green beans 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.

TIMELINE FOR 6PM DINNER

Use your planned mealtime to customize the timeline below. Once dishes are heated through, keep covered until mealtime.

2:00pm or_____(4 hours 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.

3:00pm or_____ (3 hours 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 2–2 ½ hours, until internal temperature of turkey thigh reaches 140°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 green beans from refrigerator and let sit at room temperature.

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.

5:15pm or_____ (45 minutes to dinner)
- Transfer cranberry orange sauce to a small bowl.
- Begin checking the turkey's internal temperature. When the turkey is nearly heated through, remove the foil for the final 15 minutes to crisp the skin.

5:30pm or_____ (30 minutes to dinner)
- Once your turkey has reached an internal temperature of 140°F in the thigh, remove from oven and let rest for 10-15 minutes before carving.
- Remove plastic cover from green beans, cover with foil and bake for 15-20 minutes, until warmed. Toss once heated to incorporate melted butter.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm, transfer to a gravy boat or bowl and set on table.
- Remove foil from stuffing to create a light crust on top (optional).

5:45pm or_____ (15 minutes to dinner)
- Once internal temperature has been reached, transfer mashed potatoes, stuffing & green beans to their designated serving dishes.
- Place rolls in a baking dish or sheet and warm for 7-10 minutes. Transfer to basket or serving dish for 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!

Deluxe Turkey Dinner for 8

ZUPAN'S MARKETS

TIMELINE FOR 6PM DINNER

Before heating *remove plastic lids from oven-safe containers.* Stir items thoroughly after heating. Once dishes are heated through, keep covered until mealtime.

2:00pm or_____(4 hours 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.

3:00pm or_____ (3 hours 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 2–2 ½ hours, until internal temperature of turkey thigh reaches 140°F.

3:30pm or_____ (2 hours 30 minutes to dinner)
- Remove marinated cheese from refrigerator. The oil firms up and turns cloudy when it's cold, and it clears and loosens at room temperature.

4:00pm or_____ **Appetizer Time** (2 hours to dinner)
- Spoon the cheese onto a small plate or shallow bowl, along with some of the herbs, garlic and peppercorns. Drizzle a little of the marinated oil over the top. Arrange the crostini around the cheese and set out a small spreader or spoon.
- Remove the shrimp tray from the refrigerator and transfer to a serving platter, if desired. Set out with the marinated cheese and enjoy your appetizers!

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, green beans & brussels sprouts from refrigerator and let sit at room temperature.

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.

5:15pm or_____ (45 minutes to dinner)
- Begin checking the turkey's internal temperature. Once nearly heated through, remove foil for the final 15 minutes to crisp the skin.
- Remove Buji butter from refrigerator.
- Transfer cranberry orange sauce to serving bowl.

5:30pm or_____ (30 minutes to dinner)
- Once turkey reaches 140°F in thigh, remove from oven and let rest 10–15 minutes before carving.
- Remove plastic cover from green beans & brussels sprouts, cover with foil and bake for 15-20 minutes, until warmed. Toss once heated to incorporate melted butter & glaze.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm, transfer to a gravy boat or bowl and set on the table.

5:45pm or_____ (15 minutes to dinner)
- Once internal temperature has been reached, transfer mashed potatoes, stuffing, green beans & brussels sprouts to their designated serving dishes.
- Place rolls in a baking dish or sheet and warm for 7-10 minutes. Transfer to basket or serving dish for table.
- Carve your turkey and transfer meat to a serving platter.
- Remove pumpkin pie from the refrigerator and allow it to come to room temperature while you enjoy dinner.

6:00pm or_____ (dinnertime)

Enjoy Thanksgiving with friends and family!