



# Redwoods Thanksgiving Express

These instructions are based on standard cooking conditions.

*Your oven may vary. **Please reheat all items to 160 degrees.***

Thank you for choosing *Redwoods*.

## Heating Instructions for Thanksgiving Meals:

1. Preheat oven to 375 degrees. Do not heat turkey with thermometer in bird
2. Place covered whole turkey (in foil pan) in 375 degree preheated oven for 2 to 2 1/2 hours (the exact time will depend on your oven). **Please use the included thermometer to insure that you reheat turkey to an internal temperature of 165 degrees.**( check with thermometer after 90 minutes)\*
3. Place *foil covered stuffing* into 375 degree oven for approximately 20 minutes. *Uncover stuffing* and heat for 10 minutes more to an internal temperature of **160 degrees**.
4. Place *foil covered potatoes* into a 375 degree oven for approximately 40 minutes heating to an internal temperature of **160 degrees**. Extra mix is provided to thin out potatoes if too sticky
5. Heat green beans in oven for about 8-10 minutes.
6. Place gravy in saucepot and heat on **low** for 20 minutes. When turkey is done, add turkey juices and stir frequently.
7. Right before dinner, place Biscuits into oven for 8 minutes at 375 degrees. Serve immediately.
8. Transfer all hot items to warmed serving dishes.
9. For dessert, leave pie(s) out at room temperature and cut when ready.

*\*To reduce reheating time for turkey, you may carve the cold, pre-cooked turkey.*



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## How To Carve a Turkey

Grandpa isn't the only one who can carve a turkey: anyone can do it! Just follow the instructions and illustrations below for two common methods. Remember to wait about 20 minutes after roasting before carving your turkey. Carving will be easier and the meat will retain more moisture.

Use the "traditional" method to impress your guests while carving your turkey at the dinner table. The "kitchen" method is easier and more practical but is more suitable for the privacy of your kitchen. The dark meat is carved the same way in either method. (In either method used, it is easiest if the leg is removed on the side you are carving before starting on the breast meat.)

## Carving the Dark Meat

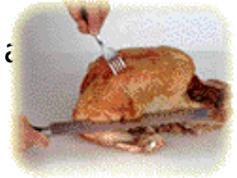
1. Remove the whole leg by pulling it away from the body and cutting loose the joint that holds the thigh to the body.
2. Place the leg flat on the cutting board and cut through the joint to separate the drumstick and thigh.
3. Hold the thigh firmly with a fork, and cut slices evenly and parallel to the bone.



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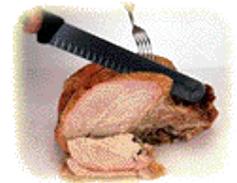
## “Traditional Method”

1. Hold the turkey firmly on the cutting board with a fork.



Place the knife parallel and as close to the wing as possible. Make a deep cut into the breast, cutting towards the ribs. This makes a base cut.

2. Carve the breast by slicing downward, ending at the base cut. Keep the slices thin and even.



## “Kitchen Method”

1. Hold the turkey firmly on the cutting board with a fork. Carve each breast lobe away from the rib cage by cutting along the keel bone and around the contour of the body next to the ribs.



2. Now you can lay the breast lobe flat on the cutting board and carve it into thin, even slices cut against the grain of the meat. (Tip: Be sure to cut all meat from the bones before storing left-overs.)

