

Thank you for purchasing your 2021 Thanksgiving Dinner from Tuscarora Mill. We have provided you and your family with the best possible meal using the freshest selected ingredients available. Have a great Thanksgiving!

EACH DINNER INCLUDES:

- 10-12 lb. Roasted Turkey
- 3.5 lb Sausage Sage Stuffing
- 4 lbs Whipped Potatoes
- 32 oz. Turkey Gravy
- 8 oz. Caesar Dressing
- Croutons
- Pies from South Street Under
- Ciabatta Bread from South Street Under
- 2 lb Glazed Carrots
- 2 lb Green Beans
- 16 oz. Cranberry Sauce
- Romaine Lettuce
- Romano Cheese

- The only item that you will need is a stove top and oven.

HEATING INSTRUCTIONS:

For the Turkey:

Preheat oven to 400°. Keep the turkey in the roasting pan provided. Carefully peel one corner of the foil and add ½ cup of water to the pan and then re-wrap. Place the Turkey in the preheated oven for a minimum of 1 hour. Check the temperature using the meat thermometer at that time and then every 20 minutes*. 165 degrees is your goal with the Turkey. Don't wait until that little white thing to pop up as they are not always accurate.

Depending on the oven, this could take 1 ½ hours to 2 hours.

* The Virginia Department of Health recommends heating until the internal temperature reaches 165°.

For the Gravy:

Place in sauce pan and heat to desired temperature. Please heat gravy closer to meal time.

For the Stuffing*, Green Beans*, Glazed Carrots*, and Whipped Potatoes*:

Place in oven until hot

Please note this will take longer for the stuffing and whipped potatoes (30-40 mins) and less time for the green beans and carrots (15-25 minutes).

Please remove the plastic lid before heating and replace with foil.

For the Caesar Salad:

In a mixing bowl, toss the lettuce with the croutons and desired amount of dressing, place in your favorite salad bowl and garnish with Romano cheese.

For the Cranberry Sauce:

Place in your favorite serving bowl.

The Pie is ready for serving.

Please see "GF" marking for the gluten free items

- Herb roasted whole turkey (GF)
- Madeira Gravy.
- Whipped Potatoes (GF)
- Glazed Carrots (GF)
- One Pumpkin Pie
- Sage Sausage Stuffing
- Cranberry Sauce (GF)
- Green Beans (GF)
- Caesar Salad with Fixings (GF WITHOUT CROUTONS)
- One Loaf of Ciabatta Bread

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