

CASSAVA

SAN FRANCISCO

Heritage Turkey

Oven Method:

Preheat the oven to 300 F, after removing the lid, cover the turkey pan with aluminum foil. It is suggested that when reheating, it takes about 5-6 minutes for each pound of turkey.

A reminder that still ovens, with no air fan for circulation, can take 20-30 min longer than a standard convection oven

10 minutes before removing from the oven, remove the foil covering the turkey and raise the temperature to 350 F to begin crisping the skin

Remove from the oven, allow to rest for an additional 10-15 minutes to allow the juices and meat to rest prior to slicing

Microwave method:

- Divide the turkey into 6 parts, the breasts (2 pcs), legs (2 pcs), and thighs (2pcs)
- Transfer separately to microwave-safe dishware
- Cover each dish with plastic wrap.
- Reheat each turkey separately on a high setting
 - Turkey breasts- 5-8 minutes
 - Turkey legs- 5-8 minutes
 - Turkey thighs- 8-12 minutes

PLEASE KNOW HEATING TIME CAN VARY DEPENDING ON YOUR OVEN.

Sourdough-Rosemary, Delicata Squash Stuffing

- Oven: preheat to 320F, heat for about 10-15 min, check periodically for the top to begin crisping, once bubbles are visible around the edges and on top heating is complete
- Microwave: Transfer stuffing to a microwave safe plate or bowl, reheat at 2 min on high setting, check periodically until stuffing has warmed thoroughly.

Rosemary & Black Pepper Gravy

- Stovetop: Place in a medium saucepan, turn on the fire to medium heat, stirring occasionally with a wooden spoon or a heat-proof spatula. This will prevent the bottom from scorching.
- Microwave: Place gravy in a microwave-safe bowl. On high heat, microwave for 5 min, stir every 2 min. If more time is needed to reheat, heat for another 2 minutes

Quince-Cranberry Sauce

- Store in the fridge until ready to use

Garlic Mashed Potatoes (garnish: roasted garlic confit)

- Stovetop: Place in a medium, heavy-bottomed saucepan if possible, turn on the fire to medium heat, stirring occasionally with a wooden spoon or a heat-proof spatula. This will prevent the bottom from scorching
- Microwave: Place mashed potatoes in a microwave-safe bowl. On high heat, microwave for 4 min, stir every 2 min. If more time is required to reheat, heat for another 2 minutes

"Truffled" Mac & Cheese

Oven method:

- Preheat to 320F, cover the pan with aluminum foil
- Heat for about 10-15 min, check periodically for the top to begin crisping
- Once bubbles are visible around the edges and on top, remove the foil, raise the temperature to 375F-400F to begin crisping the top of the mac & cheese for about 5 minutes

Microwave:

Place the mac & cheese in a microwave-safe bowl or platter and microwave for 3 min on high heat, stir every 2 min. If more time is required to reheat, add another 2 minutes until warm

Caramelized Roots (praline and almond in separate paper envelop)

Oven Method:

- preheat to 320F, heat for about 10-15 min, check periodically for the top to crisp.
- Once bubbles are visible around the edges and on top remove the foil and raise the temperature to 375F-400F to begin crisping and caramelizing the top of the root vegetables for about 5-8 minutes

Microwave Method:

- Place yams in a microwave-safe bowl or platter
- On high heat, microwave for about 4 min, stir every 2 min. If more time is required to reheat, heat for an additional 2 minutes

Burroughs Family Farm Chicken Liver Mousse with Crostini

- ready to plate and serve, keep refrigerated until serving

Pumpkin Cheesecake Pie (vanilla stewed apples, Dulce de leche-huckleberry custard)

- Store pie in the fridge until ready to be served. We recommend taking the pie out of the fridge about 10 min prior to serving