MEDURE BROTHERS

CULINARY CONCEPTS

THANKSGIVING TO-GO

2026 REHEATING INSTRUCTIONS

MAIN COURSES –

- **Thyme & Citrus Roasted Turkey**: Bake at 350°F for 30–40 minutes, covered tightly with foil, or until the internal temperature reaches 165°F.
- **Honey Glazed Ham:** Bake at 350°F for 30–40 minutes, covered tightly with foil, or until heated through to an internal temperature of 165°F. Ham glaze will be on the side, drain the ham stock before adding the separately packaged glaze.

SIDES –

- **Cornbread Stuffing:** Bake at 350°F for 25–30 minutes, covered tightly. Uncover and bake for an additional 10 minutes to toast the top. Heat to an internal temperature of 165°F.
- **Green Bean Almondine:** Bake at 350°F for 20–25 minutes, covered tightly. Heat to an internal temperature of 165°F.
- **Rosemary & Sage Roasted Sweet Potatoes:** Bake at 350°F for 20–25 minutes, covered tightly with foil. Heat to an internal temperature of 165°F.
- **Baked Truffle Mac & Cheese:** Bake at 350°F for 25–30 minutes, covered tightly with foil. Uncover and bake for an additional 5–10 minutes. Heat to an internal temperature of 165°F.

ADDITIONAL ITEMS –

- **House Yeast Rolls with Maldon Sea Salt Butter:** No preparation needed.
- **Cranberry Sauce:** Serve chill or room temperature.
- **Gravy:** Transfer to a small saucepan and heat over medium-low heat, whisking occasionally until warmed through. Heat to 165°F.

DESSERT –

- ·**Dulce de Leche Pumpkin Pie with Pecan Brown Butter Streusel:** Serve chilled or allow to sit at room temperature for 15–20 minutes before slicing.

WISHING YOU AND YOUR LOVED ONES A WONDERFUL THANKSGIVING!

WITH GRATITUDE, MEDURE BROTHERS CULINARY CONCEPTS