UMass Fresh®

Thanksgiving COOKING INSTRUCTIONS

HOURS/MINUTES UNTIL SERVICE:

1:45	Preheat your oven to 350˚F for 15 minutes
1:30	Remove all covers, except for the lasagna. Add ½ cup of water to the pan with the turkey in it, and place on the center oven rack. Bake for 1 hour.
1:00	Place Butternut lasagna into the oven
:30	Place mashed potatoes, bread stuffing, and sweet potatoes onto lower oven rack below the turkey. Continue baking the turkey (along with the side dishes) for an additional 30 minutes.
:20	Add Brussels Sprouts to the oven, or simply saute them in pan right before serving. Remove the cover from the lasagna
:05	Add Local Whole Wheat Bread, if you would like to serve it warm

*A note about cooking times; oven times and temperatures may need to be adjusted as many home ovens operate differently. It's best to plan for additional time just in case. If you have a convection oven, using the convection fan will generally speed up cooking times. Additionally, if reheating is taking longer than anticipated, it is perfectly fine to increase the temperature of the oven to 375˚F or even 400˚F, or if reheating seems to be going quite a bit faster, turn the oven down to 300˚F and wait to put the green beans in the oven until you are closer to serving.

Check internal temperature of all menu items with a thermometer. Internal temperature should reach 165°F for 15 seconds.

If below 165°F, return to oven and continue baking until the internal temperature reaches 165°F or above.

Questions? 413-545-2472
Email: umassfresh@umass.edu

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UMassAmherst
UMass Dining

Approximate Cooking Times and Temperatures

Turkey	350˚F for 1 ½ hours to 2 hours, and allow to rest for 10 minutes before carving
Butternut Squash Lasagna	350˚F for 45 minutes to 1 hour
Mashed Potatoes	350˚F for 20-40 minutes
Sweet Potatoes	350˚F for 20-40 minutes
Stuffing	350˚F for 30-40 minutes
Brussels Sprouts	350˚F for 10-20 minutes, or simply saute them in a pan right before serving
Turkey Gravy	Stove top- 5-10 minutes and reserve warm
Whole Wheat Bread	350˚F for about 5 minutes
Cranberry Sauce	Serve cold or at room temperature