



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 bottom of the turkey pan 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 Cranberry Grain 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.

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UMass Amherst
 UMass Dining

Approximate Cooking Times and Temperatures

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