



UMass Fresh

# Thanksgiving

## COOKING INSTRUCTIONS

### HOURS/MINUTES UNTIL SERVICE:

**1:45** Pre-heat your oven to 350F for 15 minutes.

**1:30** Remove all covers. Add  $\frac{1}{2}$  cup of water to the bottom of the turkey pan and place on the center oven rack, bake for 1 hour.

**:30** Place mashed potatoes, butternut lasagna, bread stuffing, sweet potatoes onto center oven rack next to the turkey. Continue baking turkey (along with side dishes) for an additional 30 minutes.

Place cranberry sauce in a sauce pan. Heat gently over med-low heat while stirring. Heat until internal temperature reaches 165F.

Place gravy in a sauce pan. Heat gently over med-low heat, while stirring. Heat until internal temperature reaches 165F

**:20** Add Brussel sprouts to the oven.

**:10** Check internal temperature of all menu items. Internal temperature should hold at 165 degrees for 15 seconds. If internal temperature is below 165 place back in oven, continue baking until internal temperature is above 165.



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