



UMass Fresh®

Thanksgiving

COOKING INSTRUCTIONS

HOURS/MINUTES UNTIL SERVICE:

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

1:30 Remove all covers. Add ½ cup of water to the bottom of the turkey pan and place on the center oven rack, bake for 1 hour.

:45 Place Butternut lasagna into the oven.

:30 Place mashed potatoes, bread stuffing, and 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 165° F.

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

:20 Add Broccolini to the oven.

:10 Check the internal temperature of all menu items. The internal temperature should be at least 165° F for 15 seconds. If the internal temperature is below 165° F, place the item back into the oven and continue baking until the internal temperature is above 165° F.



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UMass Dining