

THANKSGIVING

From our kitchen, to your table.

to-go

REHEATING
INSTRUCTIONS

TURKEY

Remove from fridge two hours before cooking. Bake, while covered in foil, at 300° for 1 hour. Remove foil and roast at 420° until crispy, about 15 minutes, to an internal cooking temperature of 165°.

SMOKED GOUDA MACARONI AND CHEESE CORNBREAD DRESSING

APPLE CIDER GLAZED CARROTS

SWEET POTATO SOUFFLÉ

Bake at 350° for 20 minutes, or until heated through.

EDGAR'S SIGNATURE COLLARD GREENS

Place in a large sauce pot and simmer on low heat for 20 minutes.

TURKEY GRAVY

Simmer on low heat for 10 minutes, stirring occasionally.

YEAST ROLLS

Bake at 350° for 8-10 minutes.

CORNBREAD

Bake at 350° for 8-10 minutes.

PIES

Bake at 350° for 25 minutes, or until heated through.



edgar's
GRILLE

**We wish you and your family
a wonderful Thanksgiving!**