

Recipe and Instruction Packet
Thanksgiving Menu 2016
130/150 person service

Marinated Bean Salad
Roasted Turkey with Stuffing
Mashed Potatoes and Gravy
Candied Sweet Potatoes
Vegetable Medley
Cranberry Sauce
Dinner Rolls
Assorted Pies
Hot Cider
Coffee and Tea

Total Meals Served: _____

Total Leftover Meals Distributed: _____

Any Remaining Food Not Used: _____

Any Food Shortages: _____

**Refrigerate cans of cranberry sauce
at start of food preparation**

Marinated Bean Salad

30 lbs bean salad

Instructions

Stir before portioning
Using a slotted spoon **portion 1/3 cup**

Serve at room temperature

Roasted Turkey

130 lbs. pre-cooked turkey

Chicken broth

Instructions

Preheat oven to 325 degrees

Record temperature of each turkey upon removing from refrigeration

Minimum internal temperature zone 32-40 degrees of each turkey:

1____2____3____4____5____6____7____8____9____10____

Slice pre-cooked turkey

Layer slices overlapping in stainless steel hotel pans

Pour chicken broth over cut slices to help the turkey maintain its moisture while heating

Cover with foil and place in preheated oven

Baste turkey with broth and check temperature after 45-60 minutes

Heat to a minimum internally cooking temperature 165 degrees

Record final cooking temperature: 165 degrees minimum each pan:

1____2____3____4____5____6____7____8____9____10____

Hold heated turkey at 275 degrees until time of service. Baste if needed.

Record temperature prior to service: 135 degrees minimum of each pan:

1____2____3____4____5____6____7____8____9____10____

Serve 3-4 oz portions-size of a deck of cards

Bread Stuffing

- 6 bags Croutons
- 2 TBS and 1 1/2 tsp Thyme
- 1/2 cup Poultry Seasoning
- 5 TBS each Salt and Pepper
- 5 lbs Onions, Diced
- 6 packages Celery, Diced
- 12 sticks butter
- 4 cans Chicken Broth

Instructions

Pre-heat oven to 300 degrees.

Sauté diced onions and celery in butter.

Mix with spices, croutons and chicken broth in large bowl.

Divide stuffing between two pans and cover with foil.

Check and stir after one hour to prevent burning, add more broth if needed to prevent the stuffing from being dry.

Bake one additional hour or until internal temperature reaches 165 degrees.

Record final cooking temperature: 165 degrees minimum each pan:

1____ 2____ 3____ 4____ 5____ 6____ 7____ 8____ 9____ 10____

Hold stuffing in a 275 degree oven until time of service

Record temperature prior to service: 135 degrees minimum each pan:

1____ 2____ 3____ 4____ 5____ 6____ 7____ 8____ 9____ 10____

Serve 1/2 cup portions

Mashed Potatoes

55 lbs potatoes peeled and cut in chunks approximately the same size

11 sticks melted butter

salt and pepper-must add do for optimal flavor

Instructions

Hold potatoes in cold water while prepping, rinse and drain.

Boil potatoes in water until tender 20-30 minutes. Drain

Record final cooking temperature: 165 degrees minimum each pot:

1____2____3____4____5____6____7____8____9____10____

Add melted butter, salt and pepper.

Mash or whip potatoes with mixer

Use milk if needed to obtain a fluffy consistency.

Hold warm until time of service.

May transfer to pans and hold in 275 degree oven

Record temperature prior to service:135 degrees minimum each pot/pan:

1____2____3____4____5____6____7____8____9____10____

Serve 1/2 cup portions

Turkey Gravy

8 cans chicken broth
Remaining turkey drippings (strained)
6 sticks butter
3 cups flour
kitchen bouquet

Instructions

Bring chicken broth and turkey drippings to a boil.

Record minimal internal cooking temperature 165 degrees. _____

Reduce to simmer.

In a separate pan on low heat melt butter

Stir in 3 cups flour with wire whip to make a smooth paste.

Heat slowly to cook the flour until smooth and bubbly to make a roux. Add some broth to the roux to help whip into a smooth consistency.

Add roux mixture to the remaining simmering broth beating continuously with whip until smooth. Add kitchen bouquet for coloring and additional flavor if desired. Simmer until creamy and until time of service.

DO NOT BOIL

Record temperature _____ 135 degrees minimal internal temperature prior to service.

Serve 1/4 cup portions

Candied Sweet Potatoes

55 lbs. sweet potatoes peeled and diced into approx 2-3 in chunks
4 1/2 cups brown sugar
9 sticks melted butter
2 TBS cinnamon

Instructions to Boil

Boil sweet potatoes in water until tender, approx 20-30 min

Drain, record temperature: 165 degrees minimum each pot:

1___2___3___4___5___6___7___8___9___10___

Stir in brown sugar, melted butter and cinnamon

Place potatoes in large 2" hotel pans. Hold in oven uncovered.

Record temperature prior to service: 135 degrees minimum each pan:

1___2___3___4___5___6___7___8___9___10___

Serve 1/2 cup portions

Alternate Instructions to Bake

Preheat oven to 400 degrees

Scrub and pat dry sweet potatoes.

Cut lengthwise, pierce skin side with fork

Place cut side down on a foiled covered sheet pan

Bake 45-60 minutes until tender

Record final baking temperature: 165 degrees minimum each pan:

1___2___3___4___5___6___7___8___9___10___

Remove skins and cut into chunks. Stir in brown sugar, butter and cinnamon

Place potatoes in large 2" hotel pans. Hold in oven uncovered.

Record temperature prior to service: 135 degrees minimum each pan:

1___2___3___4___5___6___7___8___9___10___

Vegetable Medley

40 lbs vegetables
6 sticks butter
2 TBS Thyme
Salt and Pepper

Instructions

Fill large pot 1/4 full with water and thyme

Bring water to a boil

Add frozen vegetable medley

Bring to a boil

Cook 15-20 minutes until tender

Record final cooking temperature: 135 degrees minimum each pan:

1 ___ 2 ___ 3 ___ 4 ___ 5 ___ 6 ___ 7 ___ 8 ___ 9 ___ 10 ___

Drain well

Add softened butter

Salt and Pepper to taste- a must do for optimal flavor

Record temperature prior to service: 135 degrees minimum each pan:

1 ___ 2 ___ 3 ___ 4 ___ 5 ___ 6 ___ 7 ___ 8 ___ 9 ___ 10 ___

Serve 1/2 cup portions

Cranberry Sauce

3 cans cranberry sauce

Serve a ¼ cup portion

Dinner Roll & Butter Pat

Pie for dessert

Serve available pie plated at room temperature.

Record temperatures of each dessert if refrigerated: 32 – 40 degrees minimum

1____2____3____4____5____6____7____8____9____10____