

**Recipe and Instruction Packet**  
**Thanksgiving Menu 2016**  
**75/80 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**

15 lbs bean salad

**Instructions**

Stir before portioning

Using a slotted spoon **portion 1/3 cup**  
of bean salad on small plate

Serve at room temperature  
prior to meal service as an appetizer

**Roasted Turkey**

80 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**

- 3 bags Croutons
- 1 TBS and 3/4 tsp Thyme
- 1/4 cup Poultry Seasoning
- 2 TBS and 1 1/2 tsp each Salt and Pepper
- 3 lbs Onions, Diced
- 3 packages Celery, Diced
- 6 sticks butter
- 2 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**

40 lbs potatoes peeled and cut in chunks approximately the same size  
8 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**

4 cans chicken broth  
Remaining turkey drippings (strained)  
3 sticks butter  
1 ½ 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 1 ½ 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**

40 lbs. sweet potatoes peeled and diced into approx 2-3 in chunks

3 cups brown sugar

7 sticks melted butter

1 TBS and 2 TSP 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**

24 lbs vegetables

4 sticks butter

1 TBS and 1 TSP 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**

1 can cranberry sauce

**Instructions**

Open, slice and place in bowl  
Serve a  $\frac{1}{4}$  **cup portion** on dinner plate

**Dinner Rolls**

Serve in baskets family style with paper liners  
Place butter pats in dishes on tables to soften

**Pie for dessert**

Serve available pie plated at room temperature. Serve with cool whip topping.

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

1\_\_\_\_2\_\_\_\_3\_\_\_\_4\_\_\_\_5\_\_\_\_6\_\_\_\_7\_\_\_\_8\_\_\_\_9\_\_\_\_10\_\_\_\_

**Hot Cider**

1 gallon apple cider  
1 can pineapple juice  
4 cinnamon sticks  
1/4 TBS nutmeg  
1 lemon washed and sliced  
2 oranges washed and sliced

**Instructions**

Combine all ingredients in large coffee maker, without the basket. Heat for 45 minutes prior to service.

**Coffee Instructions**

Use 1  $\frac{3}{4}$  cups of grounds per 30 cups of water

Use 4 cups of grounds per 60 cups of water

Use 5 cups of grounds per 80 cups of water

Use 6  $\frac{1}{4}$  cups of grounds per 100 cups of water

Adjust the standard measurements to your liking. Heat for 45 minutes to 1 hour prior to service.