

Holiday Turkey Recipe Card

Thank you for choosing our school food program for your meals. We are excited to include you in our bulk meal program. This week's meal pack includes ingredients to prepare your Thanksgiving meal. Remember to keep food safe: cold food should be refrigerated as soon as possible or discarded within 2 hours; frozen food should be stored in the freezer immediately.

The following should be refrigerated immediately at a temperature of 40 degrees or below for a maximum of 5 days, or used before expiration date: fresh fruit, fresh milk, fresh vegetables, orange juice, cheese, yogurt.

Turkey

Preheat oven to 375 degrees. Rub butter on outside skin of turkey. Add seasoning. Roast for a few hours or until internal temp reaches 165 degrees

Gravy

- 3T Butter
- 3T Flour
- 1c turkey pan drippings
- 2c chicken broth
- salt/pepper

In small saucepan over med heat, melt butter. Whisk in flour and cook until golden. Whisk in pan drippings and broth. Bring to a boil, reduce heat and cook until slightly thickened. Season with salt and pepper.

Potato wedges

Preheat oven to 375 degrees. Drizzle potato wedges with oil if desired. Spread potato wedges on sheet pan. Roast in oven until golden about 25 min. Remove from oven and season with salt or other seasonings.

Pumpkin Pie

- 2 eggs
- 1/2 c brown sugar
- 1/2 t salt
- 1/3 c white sugar
- 2 t cinnamon
- 1/4 t nutmeg
- 1/2 t cloves
- 1 can pumpkin puree
- 1 1/2 c heavy cream

Prepare pie crust or purchase precooked crust

Preheat oven to 425 degrees

Beat eggs in large bowl, add in sugars and spices. Mix well. Add pumpkin puree. Stir in cream. Mix until well combined. Pour pumpkin filling into pie shell.

Bake pie for 15 min at 425 degrees, then lower oven temperature to 350 degrees for about 45 min. Pie is done when knife inserted in center comes out wet but relatively clean.

If you have any questions, please contact our food service department.



This Thanksgiving recipe card is provided by The Chef Ann Foundation, which is dedicated to whole-ingredient, scratch cooking in schools. We've helped more than 11,000 schools and 3.2 million kids eat healthier, fresher school meals. Learn more at www.chefannfoundation.org