

Thanksgiving Menu Heating Instructions – 2016

Butternut Puree – Put into ceramic or glass dish and heat in microwave, 3-4 min, stirring half-way

Mashed Potatoes – Best heated in double boiler on stovetop (add a little milk if necessary)

Winter Squash Bisque – Heat slowly on stovetop, or in microwave

Buttercup Squash Risotto – Heat in double boiler or stovetop, slowly, stirring frequently

SIDE DISHES BELOW, REMOVE FROM REFRIGERATOR FOR 30 MIN AND HEAT IN 350 DEGREE OVEN, COVERED WITH FOIL, FOR 30 MIN. The aluminum pan they are in can be put into the microwave or oven, minus the plastic cover.

Orange & Yellow Carrots

Green beans with Pancetta

Butternut Squash Cannelloni

Stuffing

Gravy – Heat in a double boiler on stovetop, slowly, stirring often

Bread Pudding – Serve cold or heat in a 325 oven, covered, for 20-30 min.

Indian Pudding – Serve cold or heat in a 325 oven, covered, for 20 min.

*Happy Thanksgiving
from all of us at Verrill Farm!*

