



Thanksgiving Menu Heating Instructions – 2025

11 Wheeler Rd., Concord – 978-369-4494

Butternut Puree – Put into ceramic or glass dish and heat in microwave, 3-4 min, stirring halfway, or put in double boiler on stovetop.

Mashed Potatoes – Best heated in double boiler on stovetop (add a little milk if necessary), stirring a few times until heated through (at least 30+ minutes.)

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

SIDE DISHES BELOW: REMOVE THE PLASTIC COVER BEFORE HEATING. TAKE DISH OUT OF THE REFRIGERATOR 30 MIN. AHEAD AND HEAT IN A 350 DEGREE OVEN, COVERED WITH FOIL, FOR 30 MIN. OR AS NOTED.

Stuffing – Heat in oven at 350 degrees for 30 minutes, COVERED with aluminum foil.

Roasted Brussels Sprouts & Butternut Squash– 20-25 minutes uncovered

Orange Honey Carrots – 30 minutes uncovered

Fresh Green Beans & Roasted Cremini Mushrooms – 20 minutes uncovered

Always check to see if the dish is hot enough, giving it a gentle stir. Return to oven for a few more minutes to reach desired temp.

Turkey and Turkey Breast Preparation & Roasting Instructions

Turkey Breasts are frozen. To defrost, store breast in refrigerator for 24 hours or for a faster process, place in a bowl of cold water, for about 30 minutes per pound, changing the water every 30 minutes

The traditional method for roasting a turkey, unstuffed, is as follows:

Place **Turkey** or **Turkey Breast** on rack in roasting pan, brush with oil, sprinkle with salt and pepper and herbs. Use a generous amount of herbs as they will help to flavor the gravy drippings. Do not cover, but start basting after some juices have accumulated in the pan.

Remember that all ovens are different; therefore, it is important to check for doneness with an instant read thermometer.

Turkey: Roast at 325 F. The time for roasting, unstuffed, is 10 min. per pound.

Add 2-5 min. per pound for a stuffed bird and check the center of the stuffing for 165 degrees.

Stuffing can be made ahead, refrigerated, and put in bird just before roasting.

The turkey will be safely done when the internal temp. of the thickest part of the thigh reaches 175 degrees or breast 165 degrees.

Boneless Turkey Breast: Roast at 325 F – about 20-25 minutes per pound until it reaches 165 F – remove from oven and let sit for 10 minutes

(It has been our experience that the Stonewood Farm turkeys are done in less time than conventional turkeys)



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Whole Cranberry Sauce – New England cranberries, sugar.

Butternut Squash – Verrill Farm butternut squash, butter (cream (milk), natural flavoring) salt and pepper. Contains: Dairy.

Mashed Potatoes - potatoes, milk, butter (cream (milk), natural flavoring), salt, pepper. Contains: Dairy.

Herb Stuffing - bread, turkey broth (turkey, onions, carrots, celery, herbs), chicken broth (Chicken meat, natural chicken juices, salt, sugar, chicken fat, hydrolyzed (corn & wheat gluten, soy), protein, dried whey, maltodextrin, natural flavors, hydrogenated, cottonseed oil, corn oil, disodium inosinate, disodium guanylate, autolyzed yeast extract, lactic acid, dextrose, natural extractives of turmeric and annatto), butter (cream (milk), natural flavoring), herbs, celery, onions, salt, pepper. Contains: Dairy, Wheat.

Turkey Gravy - Fresh turkey broth (turkey, onions, carrots, celery, herbs), butter (cream (milk), natural flavoring), flour (bleached wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), salt, pepper. Contains: Wheat, Dairy.

Harvest Kale Walnut Salad- Kale, bell peppers, carrots, red cabbage, red onions, walnuts, sunflower seeds, dried cranberries (cranberries, cane sugar, sunflower oil), raspberry vinegar (Red wine vinegar, raspberry juice & flavor, sodium bisulfate), olive oil, cranberry juice, honey, garlic, mustard, salt and pepper. Contains Nuts.

Roasted Brussels Sprouts & Butternut Squash – Brussels sprouts, butternut squash, thyme, olive oil, salt and pepper.

Orange Honey Carrots – Our own fresh carrots, orange juice, orange zest, butter, brown sugar, vegetable broth, cornstarch, salt, pepper. Contains: Dairy

Fresh Green Beans & Roasted Cremini Mushrooms– Green beans, cremini mushrooms, onions, butter, salt, pepper. Herbs, blended olive oil (canola). Contains: Butter

Apple Pie - butter (cream (milk), natural flavoring), sugar, brown sugar, flour (bleached wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), salt, apples, cinnamon, nutmeg. Contains: Dairy, Wheat.

Apple Raspberry Pie - butter (cream (milk), natural flavoring), sugar, brown sugar, flour (bleached wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), salt, apples, cinnamon, nutmeg, raspberries. Contains: Dairy, Wheat.

Apple Mixed Berry Pie - butter (cream (milk), natural flavoring), sugar, brown sugar, flour (bleached wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), salt, apples, cinnamon, nutmeg, raspberries, blackberries, blueberries, strawberries. Contains: Dairy, Wheat.

Pecan Pie - flour (bleached wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), sugar, butter (cream (milk), natural flavoring), salt, eggs, dark corn syrup (refiners syrup, caramel flavor, salt, sodium benzoate, caramel color), pecans. Contains: Wheat, Dairy, Egg, Nuts.

Kentucky Bourbon Pie - butter (cream (milk), natural flavoring), sugar, flour (bleached wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), salt, brown sugar, dark corn syrup (Refiners syrup, caramel flavor, salt, sodium, benzoate, caramel color), bourbon, eggs, pecans, semi-sweet chocolate (unsweetened chocolate, sugar, dextrose, cocoa butter, sunflower lecithin). Contains: Dairy, Wheat, Egg, Nuts.

Pumpkin Pie - flour (bleached wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), sugar, butter (cream (milk), natural flavoring), eggs, pumpkin, cinnamon, ginger, cloves, evaporated milk (milk dipotassium phosphate, carrageenan, vitamin D3), salt. Contains: Wheat, Dairy, Egg.

Pumpkin Cheesecake – graham cracker, pecan, brown sugar, butter (cream (milk), natural flavoring), pumpkin, egg, cinnamon, nutmeg, ginger, salt, sugar, cream cheese, vanilla, sour cream, cornstarch. Contains: Wheat, Egg, Dairy, Nuts.

Thanksgiving Mousse Cake – Flour, pumpkin pie spice, baking soda, baking powder, salt, sugar, vegetable oil, buttermilk, pumpkin puree, eggs, vanilla beans, milk, gelatin, heavy cream, shortening, confectioners' sugar, vanilla extract, bittersweet chocolate. Contains: Wheat, Dairy, Eggs

Caramel Apple Cake – Cake flour, sugar, baking powder, salt, vegetable oil, eggs, vanilla extract, milk, apples, cinnamon, lemon, cornstarch, butter, heavy cream. Contains: Wheat, Dairy, Eggs

Pumpkin Apple Bread - flour (bleached wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), sugar, cinnamon, butter (cream (milk), natural flavoring), salt, baking soda, oil, pumpkin, apples, eggs. Contains: Wheat, Dairy, Egg.

Cranberry Walnut Bread – flour, sugar, salt, baking powder, eggs, orange zest, baking soda, buttermilk, butter, orange juice, cranberries, walnuts. Contains: Wheat, Dairy, Eggs, Nuts