Thanksgiving Menu Heating Instructions – 2026

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.
FROZEN Gravy Only – Thaw in fridge for 48 hours. In a saucepan, bring to a simmer. Then whisk vigorously for 2 minutes.

SIDE DISHES BELOW: REMOVE THE PLASTIC COVER BEFORE HEATING. TAKE DISH OUT OF THE REFRIGERATOR 30 MIN. AHEAD AND HEAT IN OVEN AT 350F.

Stuffing – heat for 30 minutes, COVERED with aluminum foil.

Maple Balsamic Brussels Sprouts & Butternut Squash– uncovered for 25 minutes, stirring once during cooking

Apple Cinnamon Glazed Carrots – uncovered for 25 minutes, stirring once during cooking

Green Beans Carbonara– heat for 30 minutes, COVERED with aluminum foil.

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.

Maple Balsamic Roasted Brussels Sprouts & Butternut Squash – Brussels sprouts, butternut squash, thyme, balsamic vinegar, local maple syrup, olive oil, salt and pepper.

Apple Cinnamon Glazed Carrots – Carrots, apples, apple cider, butter, cinnamon, cornstarch, herbs, shallots, brown sugar, apple cider vinegar, sugar, kosher salt, black pepper. Contains: Dairy

Green Beans Carbonara– Green beans, cream, milk, butter, flour, olive oil, garlic, grape tomatoes, grated parmesan cheese, Asiago cheese, pancetta bacon, salt and pepper. Contains: Dairy, Wheat

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.

Fall Leaf Cake – flour, cinnamon, ginger, nutmeg, cloves, baking powder, salt, butter, sugar, eggs, milk, vanilla extract, apples, lemon, cornstarch, fondant. Contains: Dairy, Wheat, Eggs.

Pumpkin Tiramisu Cake – flour, cinnamon, ginger, nutmeg, cloves, baking soda, baking powder, salt, sugar, oil, buttermilk, pumpkin puree, eggs, heavy cream, mascarpone, amaretto, instant coffee, confectioners' sugar, cocoa powder. Contains: Wheat, Dairy, Eggs.

Sweet Potato Tart – flour, graham cracker crumbs, butter, sugar, eggs, cinnamon, salt, sweet potato puree, sweetened condensed milk, brown sugar, eggs, ginger, corn syrup. Contains: Wheat, Eggs, Dairy.

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.

Sourcream Coffee Cake – Butter, sugar, eggs, vanilla extract, flour, baking powder, baking soda, salt, sour cream, brown sugar, cinnamon, walnuts. Contains: Dairy, Eggs, Wheat.