

# *Susan Lawrence*

## *Thanksgiving Menu Cooking Directions*

### *Hot Hors d'oeuvres*

#### *Spinach in Phyllo Pastry Triangles*

*Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 15 minutes or until golden brown. It is best to turn the triangles over half-way through the baking time. Serve immediately.*

#### *Apple Chutney Beggar's Purses, Truffled Mushroom Risotto Phyllo Flowers Asparagus Strudels, Beef Wellington Tarts*

*Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 10-15 minutes or until hot and lightly golden brown. Serve immediately.*

#### *Caramelized Onion and Goat Cheese Tarts*

*Transfer pastries to a cookie sheet and bake in a preheated 350 degree oven for about 6 -8 minutes or until hot.*

#### *Assorted Miniature Quiches*

*Transfer to a cookie sheet and bake in a preheated 350 degree oven for 8-10 minutes or until hot.*

#### *Cocktail Franks in Puff Pastry*

*Transfer pastries to a lightly greased cookie sheet and bake in a preheated 350 degree oven for about 15 minutes, or until golden brown. These will brown more evenly if they are turned over halfway through the baking time.*

*Please store your hors d'oeuvre in the freezer until you are ready to use them. They should be baked directly from frozen. There is no need to defrost them. We like to serve a whole grain Dijon-style mustard with cocktail franks, and always provide a small ramekin or lemon half near the serving platter so that guests can discard used toothpicks. A few leaves of radicchio or flower kale with some sprigs of fresh herbs will make your hors d'oeuvre trays even more beautiful!*

### *Cheeses*

*The Brie in Flaky Pastry and Artisanal Goat Cheese Log are best served at room temperature.*

### *Hot Crab & Artichoke Dip*

*Place contents of container into a covered glass dish and heat in microwave until hot. Stir frequently to insure even heating. To heat on the stove, place dip in a double boiler and continue to stir until hot.*

### *Soups*

*Heat soup in a sauce pan over a low flame. Soups must be heated gently. Do not allow to boil.*

## *Fresh Turkeys*

*Preheat oven to 350 degrees. Remove the plastic bag, garnish bag and gravy from the turkey roaster. Do not cook turkey in plastic bag.*

*Large Stuffed Turkeys (18-20 lbs.) will need approximately 4 to 4 1/2 hours of cooking time. If your turkey is not stuffed it will take about 30-45 minutes less to cook.*

*Small Stuffed Turkeys (10-12 lbs.) will need approximately 2 to 2 1/2 hours of cooking time. If your turkey is not stuffed it will take about 20-25 minutes less to cook.*

*Roast uncovered until your turkey reaches an internal temperature of 170 degrees.*

*Your turkey has been pre-basted with olive oil, butter, herbs, and seasonings and stuffed with our herb bread stuffing. They may be basted two or three times during cooking with the pan drippings. If your turkey is browning too much during the early part of the cooking time, cover it with a lightly fitted tent of aluminum foil, but be careful not to seal the pan closed! Check the pop-up timer frequently so that you know exactly when your turkey is done. It is best to let the turkey stand at room temperature for about 20 or 30 minutes before carving. Remove the stuffing, and garnish your platter with the flower kale and herbs that we have provided. Your guests will be very impressed! Unstuffed turkeys will cook faster than the times indicated above. Feeling really ambitious? Take the pan drippings from the roaster, pour off fat and add reserved juices to your Susan Lawrence turkey gravy.*

*Whisk vigorously until smooth and well blended.*

## *Baked Country Ham*

*Pour glaze over ham and bake in a 350 degree oven for about 45 minutes to one hour, or until hot. Decorate platter with garnishes provided by our chef.*

## *Vegetable Dishes*

*Vegetable dishes such as Roasted Root Vegetables, Mashed Potatoes, Sweet Potato Casserole, Creamed Spinach and Stuffing are all best heated in small quantities in the microwave until hot. If you are serving large quantities of any of these dishes, heat for about 20-40 minutes (much will depend on your quantity) in a 350-degree oven.*

*Please ask our chef for specific information on how best to warm the food you have ordered.*

## *Turkey Gravy*

*Defrost in refrigerator overnight. Heat gently in a saucepan on top of stove. Whisk vigorously until smooth. If the gravy does not seem smooth enough, just add 1/2 cup of hot water and whisk in vigorously. For additional flavor, add the drippings (with fat removed) from your turkey roasting pan.*

## *Desserts*

*Just a few words about serving our desserts. Whipped cream cakes and pastries should always be kept in the refrigerator until serving. But our buttercream, ganache cakes, carrot and apple cakes, should always be served at room temperature. Leaving them out at room temperature for at least 2 or 3 hours before serving will allow the fine imported chocolate and frostings to soften to the most desirable consistency. We store our bar cookies in the refrigerator, but you should always allow them to come up to room temperature before serving. Fruit pies should always be stored and served at room temperature or slightly warmed (served with ice cream!) and of course cream and custard pies must be kept cold until serving. Avoid heating any pastry item in the microwave.*

*Remember, home ovens may vary. Please check food frequently to prevent over or under-cooking. Be sure to allow enough time to heat everything thoroughly.*