



## PIES & BREADS



One Off Hospitality's pastry team suggests that our **Maple Pecan Pie** be served at room temperature while the **Dutch Apple Pie** can be enjoyed at room temperature or warmed in a 350°F oven for 10–15 minutes. Our **Pumpkin Pie** needs to be kept in the refrigerator until ready to be eaten.

**Honey Oat Pull Apart Rolls, Cornbread and all bread loaves** can be reheated at 350°F for 10 minutes for fresh, just-out-of-the-oven taste.

### TAKE & BAKE CINNAMON ROLLS

1. The day before you plan on making your cinnamon rolls, pull from the freezer and allow to thaw at room temperature for about 2 hours; then place in the refrigerator.
2. In the morning, remove from the refrigerator. Leave the cinnamon rolls in the container, but remove the lid and place a loose piece of saran wrap over them.
3. Place in a warm spot and allow the rolls to proof for about 1–2 hours until they are fluffy to the touch (they should be doubled in size).
4. Bake at 350°F for 25 minutes. The rolls should be a nice golden brown. While the rolls cool slightly, warm the glaze in the microwave for 15–30 seconds and spread over the warm rolls.

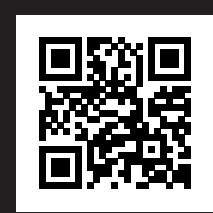


## CATERING FROM THE RESTAURANTS YOU LOVE



With over 30 years of hospitality experience, One Off Catering & Events brings the acclaimed flavors of One Off Hospitality to you—whether it's full-service catering, elevated drop-off, or a private event inside one of our iconic restaurant spaces.

WHEREVER AND HOWEVER YOU CHOOSE TO GATHER, WE MAKE IT EXCEPTIONAL.



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## THANKSGIVING

### REHEATING INSTRUCTIONS



## SIDES

### ROASTED GARLIC MASHED POTATOES

1. Place the mashed potatoes into a medium-sized pot.
2. Turn your flame on medium low and slowly bring the potatoes up to temperature.
3. Stir often as to not burn the bottom of the pan/potatoes.

### THYME SOURDOUGH STUFFING

1. Place the container into an oven preheated to 325°F.
2. Cover the container in foil and roast for 15 minutes with the foil on.
3. Remove foil, and roast for another 5 minutes or until your desired level of crispiness.

### ROASTED BRUSSELS SPROUTS

1. Place container into an oven preheated to 325°F.
2. Cover container in foil and roast for 15 minutes with the foil on.
3. Remove foil, stir the contents and roast for another 5 minutes to get a bit more color.

### MAPLE ROASTED SWEET POTATOES

1. Place container uncovered into an oven preheated to 350°F for 12 minutes.
2. Once cinnamon butter is melted, give the contents of the container a stir and place back in the oven for another 5–8 minutes or until the dish is heated through.

### CRANBERRY SAUCE

Enjoy chilled or at room temperature.



FROM OUR FAMILY TO YOURS





## COOKING THE TURKEY

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*as told by Rob Levitt, Head Butcher for PQM*

If you are brining your turkey, do so the day before roasting. If you don't want to brine your turkey, that's ok. I rarely brine my Thanksgiving turkey, and I'm the butcher. Just sprinkle liberally with kosher salt the night before if you can; otherwise, season aggressively just before roasting. You can grind some pepper over the bird as well, but just salt is fine. My mother likes to mix softened butter with herbs and sea salt for me to stuff under the skin of the bird, but that too is optional.

Preheat your oven to 500°F.

Rather than a roasting rack, I put the turkey on some sliced onions and celery ribs, along with the neck and giblets and a few thyme branches in a roasting pan.

Place a probe thermometer in the meatiest part of the breast and roast for about 25 minutes or until the skin starts to blush a light golden brown.

Turn the oven down to 325°F and continue to roast until the internal temperature registers 155°F. An average sized turkey (14–16 lbs) will take about 2½–3 hours.

Remove the turkey from the pan and let rest. I like to cook my turkey very early in the day and let it rest until it is room temperature. After my guests gush superlatives about the beautiful bird, I break it down—a task made much easier because the bird isn't ripping hot.

First I remove the wings, then I remove breasts whole and cut thick (¾–½") slices. Thicker slices stay moist and juicy; thin slices dry out and get cold fast. Finally I remove the leg quarters and separate the drumsticks from the thighs.

About 15-20 minutes before I am ready to serve (about the time it takes to corral the family around the table) and all my other food is about ready, I put the dark meat pieces back in the oven in a little stock to reheat for about 10 minutes. I then arrange the breast slices and leg pieces on top of the dark meat and put it back in the oven for another 5 minutes or so. Once everything is hot and golden, I arrange the leg pieces and fan the breast meat artfully on a serving platter.



### ESTIMATED TURKEY COOK TIMES

10–12 lb .....	2–2.5 hours
12–14 lb .....	2.5–3 hours
14–16 lb .....	3–3.5 hours
16–18 lb .....	3.5–4 hours
18–20 lb .....	4 hours
>20 lb .....	4 hours

### PQM GRAVY

1. Heat 4 tablespoons of stock (or water if you don't have any stock) in a small saucepan and bring to a boil.
2. Whisk in the gravy a few spoonfuls at a time until nice and smooth.
3. Bring to a simmer and adjust the seasoning to your liking.

### ADDING YOUR GRAVY TO YOUR PAN DRIPPINGS TO MAKE ULTRA GRAVY

1. After your turkey is out of the oven and resting, pour all of the drippings into a saucepan and bring to a boil.
2. Cook until all the juices and other bits are beautifully golden brown and smell delicious.
3. Pour off all of the fat and add about 4 tablespoons of stock (or water or wine) to the pan.
4. Bring to a boil and scrape up all the brown bits from the bottom of the pan, then whisk in the gravy a few spoonfuls at a time.
5. Taste and adjust seasoning to your liking.

## REHEATING YOUR SPIRAL HAM

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Preheat your oven to 350°F.

Place 2 large pieces of aluminum foil in an "X" and a third piece across the middle to form a star. Sit your ham in the middle and add your glaze of choice. I usually mix brown sugar and bourbon together, but there are endless ham glazes available using everything from canned peaches to crushed pineapple to Sriracha. Or, if you are a ham purist, don't worry about a glaze and enjoy the beauty of delicious pork and wood smoke.

Gather up the foil to seal the ham and place the parcel in a roasting pan. Add about an inch or so of liquid (again—up to you and your taste. You can use apple cider, ginger ale, pork or chicken stock...). Place the pan in the oven for 45 minutes to an hour or until your ham is hot and bubbly.

Peel back the foil and return the pan to the oven for another 10 minutes to allow the glaze to get extra glazey. Carve the ham off the bone and arrange on a serving platter. Spoon some of the pan juices over and serve the rest on the side.

