



In this, our 16th year of preparing and cooking Thanksgiving feasts for families and friends across Chicagoland, we are just as honored and delighted as we were that very first year. Thank you for trusting The Goddess and Grocer with all of your special celebrations – we are ever so grateful for you.

## Happy Thanksgiving!

Debbie, Chef AJ, Chef Alysha and Team Goddess

ITEM	FIRST/THEN	OVEN TEMP	COVERED/ UNCOVERED	TIME
Turkey 12–14# Bring to room temperature for 30 minutes prior to heating	First	275°F	Covered	45 minutes
	Then	350°F	Uncovered	15 minutes
	Then rest prior to carving		Uncovered	30 minutes
Turkey, 20–22# Bring to room temperature for 30 minutes prior to heating	First	275°F	Covered	60–75 minutes
	Then	350°F	Uncovered	15 minutes
	Then rest prior to carving		Uncovered	30 minutes
Turkey Breast		300°F	Covered	25 minutes
Beef Tenderloin*		300°F	Covered	10–15 minutes
Gardener's Pie		350°F	Uncovered	15–18 minutes
Butternut Squash Ravioli	First	350°F	Covered	15–20 minutes
	Then	350°F	Uncovered	5 minutes
Risotto Cakes and Crab Cakes*		350°F	Covered	5–10 minutes
Baked Brie		350°F	Uncovered	20 minutes
Baked Spinach and Artichoke Dip		350°F	Covered	20 minutes
Brussels Sprouts and Stuffing		350°F	Uncovered	15–20 minutes
Roasted Root Vegetables	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	5–10 minutes
Broccoli and Cauliflower Gratin Green Bean Casserole Golden Mac and Cheese Sweet Potato Casserole	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Yukon Gold Mashed Potatoes		350°F	Covered	15–20 minutes
Olive Oil Mashed Potatoes		350°F	Covered	15–20 minutes
Green Beans Almondine		350°F	Covered	10 minutes
Apple Crisp		350°F	Covered	20 minutes
Dinner Rolls		350°F	Uncovered	4–8 minutes
Soups, Gravies and Stocks	or	Microwave	Covered	30 sec – 1 min intervals
		Stove Top	Covered	until simmering
Cranberry Sauce			Serve cold or bring to room temp for serving	
*Horseradish Cream and Remoulade			Refrigerate until serving time	