THE Goddess AND GROCER®

In this, our 16th year of preparing and cooking Christmas dinner 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.

Merry Christmas!

Debbie, Chef AJ, Chef Alysha, and Team Goddess

Preheat your oven. Times are approximate, and all items should be heated to an internal temperature of 165°F.
Stock is included with all turkey dinners, to be poured in roasting pan and over turkey for moisture while reheating.

MENU ITEM	FIRST/THEN	OVEN TEMP	COVERED/ UNCOVERED	TIME
Sliced Smoking Goose City Ham	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	5–10 minutes
Whole Turkey	First	300°F	Covered	30 minutes
	Then	350°F	Uncovered	15 minutes
Sliced Turkey Breast		300°F	Covered	25 minutes
Beef Tenderloin		300°F	Covered	10–15 minutes
Maple Glazed Salmon		350°F	Uncovered	5–8 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
Maryland Crab Cakes		350°F	Covered	5–10 minutes
Butternut Squash Risotto Cakes		350°F	Covered	5–10 minutes
Baked Brie		350°F	Uncovered	20 minutes
Cider Roasted Brussels Sprouts		350°F	Uncovered	15–20 minutes
Traditional Stuffing		350°F	Uncovered	15–20 minutes
Golden Mac and Cheese	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Yukon Gold Mashed Potatoes		350°F	Covered	15–20 minutes
Potatoes Au Gratin	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	10 minutes
Green Beans Almondine		350°F	Uncovered	5–10 minutes
Roasted Carrots and Parsnips	First	350°F	Covered	10 minutes
	Then	350°F	Uncovered	5–10 minutes
Dinner Rolls		350°F	Uncovered	2–3 minutes
Soup, Gravy and Sauces	Stovetop	Simmer	Covered	5–10 minutes
Cranberry Sauce		serve cold or room temp		