



THANKSGIVING HEATING GUIDE

Slow Roasted Turkey

We slow roast our Thanksgiving Turkeys so they are extremely flavorful and juicy. When you pick up your turkey from FlameStone it will be cooked but it will be cold. If you are NOT having your Thanksgiving Dinner right away, you should refrigerate the turkey, while still covered. Give yourself at least 2 hours to start the heating process before dinner.

Heating & Basting

- Set the oven temperature to 325° F. Add 1-2 cups of water or chicken stock to the bottom of the roasting pan.
- Ensure that the aluminum foil is crimped around the edges and that there are no holes in the foil. You may need an extra piece of foil if it rips, otherwise, the turkey will take longer to heat and will not heat evenly.
- Once the oven has reached 325, place the covered turkey in the oven. Set the timer for 30 minutes, when it goes off, baste the turkey with the liquid in the bottom, check the temp, and cover the turkey back up. Repeat this process until the turkey reaches 165 degrees. Take it out of the oven and remove the foil. You may need to check it more often as you get close to 165.
- Change your oven from the bake setting to broil. When the broiler is heated, place the turkey back in the oven and broil for approximately 5 minutes...just enough to brown the top and crisp the skin. Keep a close eye on it.
- Once removed from the oven let your turkey rest for 20 minutes, while you finish preparing the other items. This will keep the meat moist. Now you can begin to carve it.

Carving Tips

When carving your Turkey, place it on a cutting board or a platter, breast side up, with the legs facing away from you. Use a carving fork with your off hand to steady the Turkey and with your other hand use a carving knife to slice gently against the grain. Keep in mind when cutting the turkey there may be some pinkish color near the thigh area or in the joints. This is completely normal and does not mean the Turkey is undercooked.

Leftovers & Reheating

After your feast, be sure to get leftovers back in the refrigerator as soon as possible. Cooked turkey can be enjoyed cold or reheated and doesn't need to be heated to a specific temp to be safe. You can warm the turkey in a 325° oven or in the microwave, using a little gravy or stock to help moisten the meat.

Pan Jus Turkey Gravy Bring to a boil for approximately 1-2 minutes before serving.

Homemade Traditional Stuffing Keep covered & bake at 350° F until it reaches 165 then fluff with a fork to serve.

Redskin Double Butter Mashed Potatoes Heat in a non-stick pan on the stove (medium temp) for about 8-10 minutes, while stirring every few minutes. Add a little heated milk, cream or butter to the potatoes if they start getting too thick or dry. Heat to 165 degrees.

Sweet Potato Mashed Bake at 350° F for 15 minutes or until warm and then stir when finished. If you would like to add marshmallows, add them on top and bake until marshmallows begin to get gooey. Then broil for approximately 2-4 minutes until they brown. Should be 165 degrees.

Homemade Cornbread Serve at room temperature or keep covered and heat in oven (low heat) until warm.

Green Bean Casserole Heat in a 350° F oven for 30 min, 165 degrees.

Rustic Cranberry Sauce Store chilled but serve at room temperature.

Apple Pie Can be served at room temperature or if you prefer it warm, place in a 200° F oven 15-20 min.

Pumpkin Pie Serve chilled or at room temperature. Add fresh whipped cream or a shake of nutmeg to spruce it up.

The most important thing is not to panic. Your turkey will be great and so will your Thanksgiving. If you are still concerned or have any other questions, feel free to call us at FlameStone (813.814.7778). We will be there for the pickup hours on Thanksgiving Day and will be happy to answer any questions. Thank You and Enjoy!

- Chef Nikki, Chef Frank & The FlameStone Team -

