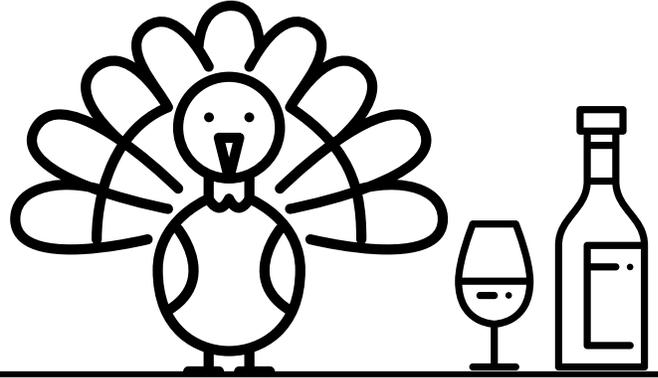


# Thanksgiving by Surdyk's

## THE GAME PLAN:

1. Pull out turkey 1 hr prior to roasting
2. Preheat oven
3. Roast the bird
4. Let the turkey rest for 30 minutes
5. Reheat sides while the turkey rests
6. Carve the bird, dinner is served!



**PULL TURKEY FROM FRIDGE ~1 HR PRIOR TO ROASTING  
PREHEAT OVEN TO 400 DEGREES F**

## THE BIRD

**QUICK RULE OF THUMB: Plan for 15 mins. roasting time / lb of turkey**

- Place the turkey breast side down on a roasting rack or on top of the carrots, celery, and onions provided in your aluminum roasting pan.
- Add the chicken stock/white wine (included) into the bottom of the roasting pan. (If it evaporates while cooking, add additional cooking liquid - water is fine!) Place pan in oven, uncovered.
- After 20 minutes, turn the heat down to 325 degrees. Cover pan with the foil provided and return turkey to oven.
- Baste occasionally with the developing pan juices.
- Expect roasting to take ~15 minutes per pound:
  - 10-12# turkey will take about 2 hours 45 minutes - 3 hours to roast**
  - 12-14# turkey will take about 3 hours 15 minutes - 3 1/2 hours to roast**
- For the last hour of roasting time, remove the foil cover, then carefully turn the turkey over, breast side up, to brown the skin. If you do not like the idea of turning your turkey for the last hour, you can certainly roast the turkey breast side up from the start.
- Roast until an instant-read thermometer, inserted into the thickest part of the turkey, reads 155-160 degrees Fahrenheit.
- Allow a full 30 minutes for the turkey to rest, covered loosely in foil, before carving. This will ensure a juicy turkey.

## THE SIDES

**PREHEAT OVEN TO 350 DEGREES F**

**PRO TIP: Place two aluminum pans each on a standard baking sheet.**

**STUFFING & ROOT VEGETABLES:** Place pan, covered, in preheated oven for 25-30 minutes. Remove lid and bake for another 10 minutes to allow for crispiness and caramelization. Serve.

**MASHED POTATOES:** Place pan, covered, in preheated oven for 30 minutes. Stir, replace lid, and bake for another 10 minutes until hot. Serve.

**BRUSSELS SPROUTS:** Place pan, covered in preheated oven for about 25 minutes, serve.

**HARICOTS VERTS:** Place pan, covered in preheated oven for about 20 minutes. Remove and place in serving dish, top with crispy shallots and almonds. Serve.

**GRAVY:** Reheat gently over medium heat in a saucepan on the stove.

*Bon Appétit! Thank you for choosing Surdyk's for your holiday table.*