



**THANKSGIVING HEATING INSTRUCTIONS**  
**Thank you for ordering from Classic Provisions.**



**Sage & Juniper Turkey**

Pre-heat oven to 425 degrees. Pour stock over turkey- loosely tent turkey with aluminum foil.  
Heat for 10-15 minutes  
Serve with warmed gravy.

**Chive Mashed Potato**

Pre-heat oven to 425 degrees. Cover pan with foil-heat for 15-20 minutes, stirring halfway through. If desired add a splash of milk and butter.

**Herbed Gravy**

Heat in a saucepot on the stovetop over medium heat. Stirring frequently- until hot.

**Brussels Sprouts**

Pre-heat oven to 425 degrees. Heat uncovered for 10-15 minutes.

**Green Beans**

Pre-heat oven to 425 degrees. Heat uncovered for 7-12 minutes.

**Praline Sweet Potatoes**

Pre-heat oven to 425 degrees. Cover pan with foil-heat for 20-25 minutes. Remove foil-heat for 5-7 minutes more.

**Onion Casserole**

Pre-heat oven to 425 degrees. Cover pan with foil-heat for 18-22 minutes. Remove foil-heat for 5 minutes more.

**Cranberry Orange Chutney**

Serve chilled.

**Rolls**

Heat in a 425 degree oven for 4-5 minutes.

**Rosemary Dinner Loaf or Baguettes**

As with any crusty bread- run whole loaf quickly under softly running water. Place directly on oven rack for 7-12 minutes in a 425-450 degree oven.

**Whipped Herb Butter**

Remove from fridge 30 minutes before spreading on hot rolls!

**Pies**

For pies that you'd like to serve warm after dinner- warm pie by placing in your warmed, off oven while you enjoy dinner!  
Alternatively, warm oven to 350 degrees- warm whole pie for 10 minutes.

**A few helpful hints:**

- Fully heat your oven before reheating
- give items plenty of space in the oven to ensure even heating
- most of our pans can go in the oven-the lids cannot
- check dishes halfway through suggested reheat time to gauge doneness
- Eat pie for breakfast & dessert!