



the larder at tavern

LOS ANGELES

THANKSGIVING DINNER HEATING DIRECTIONS

AOC DATES

Preheat oven to 425° F. Bake on a rack for 8-10 minutes, seam side down until crispy.

CRAB DIP

Preheat oven to 400° F. Remove lid and bake for 18 to 22 minutes, until the top is crusty and the dip is hot. Serve with crostini.

LEEK AND GOAT CHEESE TARTLETTES

Preheat oven to 400° F. Remove lid and bake for 5-8 minutes or until heated through.

HERB-ROASTED TURKEY (UNCOOKED AND OVEN-READY)

Remove turkey from refrigerator 2 hours before cooking to let it come to room temperature. Preheat oven to 425° F and remove plastic wrap. Roast turkey, preferably on a rack, for 45 minutes. Tent the turkey loosely with foil. Reduce oven temperature to 325°F. Roast turkey 2 ½ hours basting every 20 to 30 minutes. Uncover; and continue to roast approximately 1 ½ to 2 ½ hours or until thermometer inserted into thickest part of thigh registers 165°F. Let rest 30 minutes before carving. *(This whole process will take approximately 6 hours from refrigerator to table.)*

MOM'S TRADITIONAL STUFFING

Preheat oven to 425° F. Remove lid and bake 15-20 minutes until heated through.

SUZANNE'S STUFFING WITH TURKEY SAUSAGE, CAVOLO NERO, DATES AND CHESTNUTS

Preheat oven to 425° F. Remove lid and bake 15-20 minutes until heated through.

SWEET POTATOES WITH SHERRY AND ROASTED SHALLOTS

Preheat oven to 425° F. Remove lid and bake 10-15 minutes until heated through and glazed.

BRUSSELS SPROUTS WITH PANCETTA AND THYME

Place in a sauté pan over high heat and toss or stir frequently until heated through.

ITALIAN BROCCOLI WITH GARLIC AND CHILI

Place in a sauté pan over high heat and toss or stir frequently until heated through.

ROASTED ROOT VEGETABLES

Place in a sauté pan over high heat and toss or stir frequently until heated through.

MASHED POTATOES

Place in a heavy-bottomed saucepan and heat, stirring often, until hot.

WINTER SQUASH GRATIN WITH RAJAS & QUESO FRESCO

Preheat oven to 425° F. Remove lid and bake 15-20 minutes until hot and bubbly. Remove from oven and let rest 3-5 minutes.

TURKEY GRAVY

Place in a heavy-bottomed saucepan. Bring to a simmer over medium heat, stirring occasionally, until hot, approximately 8-10 minutes. Take care not to scorch the bottom.

MAC 'N CHEESE

Preheat oven to 425° F. Remove lid and bake 15-20 minutes until hot and bubbly. Remove from oven and let rest 3-5 minutes.

APPLE, CRANBERRY AND WALNUT CRISP

Remove lid. Bake at 325° F for 20-25 minutes or until heated through.