

Corner Café and Bakery
Thanksgiving Heating Instructions
1645 Third Avenue/1246 Madison Avenue
212-860-8060

BEFORE YOU BEGIN:

Bring food to room temperature 1 to 1½ hours before heating.
Preheat your oven approximately 15-20 minutes before heating food.
Remove plastic covers before heating aluminum containers.
Heating time will vary based on quantity being heated.

Already Roasted Turkey Breast

In conventional oven: at 350 degrees, 15 to 30 minutes, covered.
In microwave: on medium power, 1 to 4 minutes, partially covered.

Already Roasted Whole Turkey

From our kitchen to your table, the turkey is warm upon pickup. If serving the turkey several hours after pickup, allow to rest and either serve at room temperature or preheat oven to 225 degrees for 15 minutes. Pour basting broth on turkey, cover with foil, and put in oven. Time is dependent on weight. For 10-12 lb turkey heat for 1 hour, 12-16 lbs for 1 ½ hours and 18-20 lbs for 2 hours.

Roasting Your Thanksgiving Turkey

- Bring turkey to room temperature
- Preheat oven to 325 degrees (15-20 minutes)
- If you are stuffing the turkey, fill body and neck cavities **loosely** with stuffing. Tie legs together with kitchen string.
- Roast turkey until it reaches an internal temperature of 180 degrees at the inner thigh, approximately 15 minutes per pound of turkey.
- Baste turkey with basting broth every 30 minutes during roasting.
- If turkey is browning too quickly, cover loosely with aluminum foil.
- Let turkey rest at room temperature for 30 minutes for carving.

Soup & Gravy:

Heat on stove top over moderate heat until simmering

In microwave: on medium power, 1 to 4 minutes, partially covered.

Sweet Potatoes, Parsnip Puree & Mashed Potatoes

In conventional oven: at 350 degrees, 20 to 40 minutes, covered, stirring twice for even heating.

In microwave: on medium power, 3 to 5 minutes, partially covered.

Double Corn Pudding with Leeks

In conventional oven: at 350 degrees, 15 minutes, covered. Remove cover and heat an additional 10 minutes.

Microwave not recommended.

Herbed Stuffing & Roast Butternut Squash

In conventional oven: at 350 degrees, covered, for 10 minutes. Remove cover and heat an additional 10 minutes.

In microwave: on medium power, 1 to 4 minutes partially covered.

French Green Beans, Brussels Sprouts & Seasonal Vegetables

In conventional oven: at 350 degrees, 10 to 20 minutes, covered.

In microwave: on medium power, 3 to 5 minutes, covered.

Sour Cherry Cobbler

In conventional oven: at 350 degrees, 20 to 25 minutes, uncovered.

Microwave not recommended.

Baking Your Thanksgiving Apple Cider Pie

- Preheat oven to 350 degrees (20-30 minutes)
- Preheat an empty cookie sheet as well, by placing it in oven during preheating time. This will help to crisp bottom crust.
- Place cold pie on cookie sheet and bake for 1½ hours until crust is golden brown and pie is bubbling.
- Rotate pie once halfway through baking time.
- Let rest 30 minutes before slicing.



Happy Thanksgiving!