A N N I E C A M P B E L L

Thanksgiving Heating Instructions 2026

Oven-Ready Brined Turkey with Herbs (uncooked, gf)
Remove the turkey from the refrigerator two hours prior to cooking.
Preheat the oven to 450 F degrees convection.
When you are ready to cook your turkey, remove the cover, take out the *reheating broth*, pour the *reheating broth* into the pan, and transfer the turkey to the oven. Roast the turkey at 450 F degrees for 30 minutes, rotating the bird halfway through (after 15 minutes). Reduce the temperature to 300 F, and continue to roast it for 1 ½ - 2 hours, using a ladle to baste the turkey every 30 minutes, until the internal temperature in the thickest part of the breast reaches 152 F degrees. Let the turkey rest for 30 – 60 minutes before carving.

Cranberry Orange Sauce (gf, vegan)
Remove from the refrigerator two hours before serving. Serve at room temperature.

Greg's Gravy (gf)
Warm the gravy in a saucepan over medium low heat, until heated through.

Buttermilk Mashed Potatoes (gf)
Preheat the oven to 350 F degrees convection.
Remove the lid, cover tightly with aluminum foil, and bake for 20-35 minutes, until heated through.

Grandma's Stuffing
Preheat the oven to 350 F degrees convection.
Remove the lid, cover tightly with aluminum foil, and bake for 20-30 minutes, until heated through.

Whipped Maple Sweet Potatoes (gf)
Preheat the oven to 350 F degrees convection.
Remove the lid, cover tightly with aluminum foil, and bake for 20-35 minutes, until heated through.
If adding marshmallows, remove the sweet potatoes from the oven after 20 minutes, sprinkle the marshmallows on top, and return the sweet potatoes to the oven for 10 more minutes, or until the marshmallows are golden-brown *(keep a close eye on the marshmallows in order to make sure that they don't burn)*

Green Beans with Lemon Gremolata (gf, vegan)
Preheat the oven to 350 F degrees convection.
Heat uncovered for 10-14 minutes, until heated through. Garnish with the gremolata.

Happy Thanksgiving, Please Enjoy!