



# Thanksgiving Dinner

WITH

JONES WOOD FOUNDRY

**mise**



30 min



Contains Gluten



Contains Dairy



Contains Nuts

## From Your Kitchen:

Medium/Large Pot, Sauce Pan (optional)

## Storage Instructions:

Refrigerator (1-2 days)

## Thanksgiving Dinner TOGO

In Your Thanksgiving TOGO Box:

### APPETIZER

- Butternut Squash Ravioli
- Split Pea Broth
- Ham Hock
- Goat Cheese
- Spiced Pumpkin Seeds

### MAIN COURSE

- Turkey (White Meat & Dark Meat)
- Gravy
- Chestnut Apple & Sage Stuffing
- Cranberry Sauce
- Glazed Carrots
- Brussels Sprouts
- Roasted Potatoes
- Sweet Potato Puree
- Cornbread

### DESSERT

- Pumpkin Pie
- Chantilly Cream

[joneswoodfoundry.com](http://joneswoodfoundry.com)

**mise**

[info@eatmise.com](mailto:info@eatmise.com)



# Thanksgiving Dinner

WITH

JONES WOOD FOUNDRY



- 1 Preheat oven to **350°F**  
Boil a large pot of water with a touch of olive oil

## Appetizer

- 2 Place **ravioli** in boiling water and cook for 5 min or until al dente or heat in microwave if preferred  
Heat **split pea broth** in microwave until hot or to desired temperature

### Plating

Pour **split pea broth** into bowls  
Place cooked **ravioli** on top of broth  
Sprinkle **ham hock** on top of ravioli  
Garnish with **goat cheese & spiced pumpkin seeds** on top

## Main Course

- 3 **Chestnut & Sage Stuffing** - remove lid and place in oven for ~15-20 min  
**Roasted Potatoes** - remove lid and place in oven until golden & crispy ~30 min  
**Turkey\*** (white & dark meat) - loosen lid and heat in microwave  
**Glazed Carrots\*** - loosen lid and heat in microwave  
**Brussels Sprouts\*** - loosen lid and heat in microwave  
**Sweet Potato Puree** - loosen lid and heat in microwave  
**Gravy** - loosen lid and heat in microwave or heat in saucepan  
**Corn Bread** - serve room temperature  
**Cranberry Sauce** - serve room temperature

### Plating

Spoon hot crispy **stuffing** from container off center of plate  
Place **dark meat** next to stuffing  
Place **white meat** over the dark meat leaning on the stuffing  
Arrange **vegetables** on plate  
Finish by spooning hot **gravy** over **turkey**

\* "Thanksgiving For 2" Turkey (dark and white meat) come in one package. Carrots and brussels sprouts come in one package

## Dessert

- 4 **Pumpkin Pie** - serve room temperature  
**Chantilly Cream** - serve 1 tbsp per slice of pie

## Growler (optional add-on)

- 5 **Mulled Apple & Pomegranate Cider** 64 oz. (virgin)

### PRO TIP

Heat up a mug of cider and spike it up with a shot of your favorite rum!

- 6 Bon appetite! Enjoy & Happy Thanksgiving!