Heat n’ Serve
HOLIDAY FAMILY MEAL TO-GO

From your oven to table in 2 hours or less.

Easy-to-follow heating instructions to savor the most of your Thanksgiving meal.
Heating Directions

FOLLOW FOR A WARM AND FLAVORFUL HOLIDAY

Serve within 72 hours of pickup

Timing Tips (Be sure to refrigerate until ready to prepare.)
1. Preheat your oven up to 400°F. Begin cooking Turkey Breasts in an oven-safe pan or pans.
2. Begin cooking any Oven Sides in our oven-safe pans.
3. While your Turkey Breasts and Oven Sides are baking, cook your Stovetop Sides and begin heating the Turkey Gravy.
4. As your items finish cooking, cover each dish tightly with aluminum foil to retain heat.
5. Warm your Sweet Yeast Rolls last.

Roasted Turkey Breasts
Preheat your oven to 400°F. Remove Turkey Breasts from plastic and place in an oven-safe pan or pans. Cover the pan(s) tightly with aluminum foil and place into the oven. Bake at 400°F for 60 minutes. After 60 minutes, remove aluminum foil and bake for 10 minutes uncovered, or until Turkey Breasts reach an internal temperature of 165°F.

Oven Sides
The pans provided with your meal are safe to use in the oven. Keep food refrigerated. For food safety, reheat all sides to an internal temperature of 165°F.

Flashbrown Casserole
Preheat your oven to 400°F. Remove the lid and place the pan into the oven. Bake at 400°F for 50-60 minutes.

Cornbread Dressing
Preheat your oven to 400°F. Remove the lid, and in a separate bowl, gently mix the dry Cornbread Dressing with one quart of chicken broth. Add the moistened Cornbread Dressing back into the pan provided. Bake pan uncovered at 400°F for 50 minutes.

Sweet Potato Casserole
Preheat your oven to 400°F. Remove the lid and place the pan into the oven. Bake at 400°F for 45 minutes. Please Note: Sweet Potato Casserole contains pecans.

Macaroni n’ Cheese
Preheat your oven to 400°F. Remove the lid and bake uncovered at 400°F for 45 minutes.

Fried Apples
Preheat your oven to 400°F. Remove the lid and bake uncovered at 400°F for 40 minutes. Gently stir the Fried Apples before serving.

Green Bean Casserole
Preheat your oven to 400°F. Remove the lid from your Green Bean Casserole and place the pan into the oven. Bake for 35 minutes. Remove casserole from oven and spread Fried Onions evenly across the top. Place pan back in the oven and bake for an additional 5 minutes.
**Turkey Gravy**
Pour Turkey Gravy into a saucepot. Turn heat to medium-high and bring to a boil. For 4 cups of Turkey Gravy, cook for approximately 12 minutes.

**Country Green Beans**
Pour Green Beans and seasoning into a medium saucepot. Turn heat on medium-high. When the Green Beans begin to simmer, cover with a lid and reduce heat to medium. Cook for 25 minutes, stirring occasionally.

**Sweet Whole Baby Carrots**
Pour Carrots, seasoning, and 2 1/2 cups of water into a medium saucepot. Turn heat on high and bring to a boil. Cover the saucepot and reduce the heat to medium. Cook for 20 minutes.

**Turkey Gravy**
Pour Turkey Gravy into a saucepot. Turn heat to medium-high and bring to a boil. For 4 cups of Turkey Gravy, cook for approximately 12 minutes.

**Mashed Potatoes**
Place the Mashed Potatoes into a large microwave-safe dish. Heat Mashed Potatoes in the microwave in 5 minute increments, for a total of 15 minutes. Carefully remove Mashed Potatoes after each cook time to stir. For food safety, heat food to an internal temperature of 165°F. After heating, whisk the potatoes with a wire whisk for a fluffier texture.

**Sweet Yeast Rolls**
Allow for Sweet Yeast Rolls to thaw at room temperature (or thaw in refrigerator). Preheat your oven to 400°F. When your Sweet Yeast Rolls have thawed, remove the plastic overwrap from tray, cover loosely with aluminum foil, and place into the oven in the provided oven-safe pan. Bake at 400°F for 15 minutes.

**Peach Tea**
Sweeten up any celebration with this delicious blend of our signature tea and peach puree. Serve over ice.

**Whole Kernel Corn**
Pour Corn, remaining seasoning, and 1 cup of water into a medium saucepot. Turn heat on high and bring to a boil. Cover the saucepot with a lid and reduce heat to medium. Cook for 5 minutes.

**Cranberry Relish**
Our sweet Cranberry Relish comes ready to serve.

**Pecan Pie**
For a holiday twist, serve with ice cream or make it turtle with a drizzle of chocolate and caramel sauce.

**Pumpkin Pie**
Serve with fresh whipped cream.

**Note:** In case of leftovers, food should be refrigerated immediately.
Serve up MORE THAN SECONDS
Homestyle recipes for Thanksgiving leftovers

Savor even more family dinners after Thanksgiving.
With handcrafted recipes that turn your leftover classic entrees and sides into easy-to-bake meals, you can enjoy a few more bites of the holiday.

How to Make
1. Preheat oven to 375°F. Brush muffin tin with melted butter and pour any leftover butter into each space.
2. In a bowl, gently toss together the Cornbread Dressing, cubed Roasted Turkey Breast, spinach, and shredded pepper jack cheese, taking care to not break up ingredients too much. Divide mixture evenly among muffin tin, loosely packing it into each muffin cup.
3. In another bowl, whisk together the eggs, milk, salt, and pepper.
4. Pour egg mixture evenly over filling in muffin cups. Let the mixture sit approximately 5 minutes before baking.
5. Bake muffins for 25-30 minutes. Muffins are done when they appear puffy, light golden brown, and a bit crisp on top.

Serve muffins hot with either a dollop of Cranberry Relish, drizzle of hot Turkey Gravy, or both.

Makes 6 Large or 12 Small Muffins
Add some holiday warmth to any part of your day with these fun and festive muffins. They’re a great addition to any brunch or dinner.

Ingredients
- 3 Tbsp. melted butter
- 3 1/2 cups Cracker Barrel® Cornbread Dressing, broken into small pieces
- 1 1/2 cups Cracker Barrel® Roasted Turkey Breast, cubed
- 9 or 10 oz. pkg. frozen chopped spinach, thawed and very well drained
- 2 oz. pepper jack cheese, shredded (about 1 cup)
- 7 large eggs
- 3 Tbsp. whole milk
- Salt and Cracked Black Pepper for taste
- For serving/optional: Cracker Barrel® Cranberry Relish and Turkey Gravy
Roasted Turkey SLIDERS

Makes 16 Sliders

Savor holiday favorites in a whole new way. These sliders are great for family and friends, with big Thanksgiving flavor in every little bite.

Ingredients

- 3 Tbsp. softened butter
- 16 Cracker Barrel® Sweet Yeast Rolls, split
- 1 cup shredded cheddar or any of your favorite cheeses
- 1 1/2 cups Cracker Barrel® Cornbread Dressing
- 1 1/2 cups sweet potatoes
- 16 slices of Cracker Barrel® Roasted Turkey Breast, cut to fit rolls, about 2 x 2 inch squares, 1/4 inch thick
- 1/2 cup Cracker Barrel® Cranberry Relish
- 1/2 stick butter, melted
- 1 tsp. minced garlic
- 1 Tbsp. minced fresh parsley, divided

How to Make

1. Preheat oven to 350°F. Smear softened butter over bottom and sides of baking pan.
2. Place the bottom halves of the Sweet Yeast Rolls in the pan. Layer over each Yeast Roll a small amount of shredded cheddar, Cornbread Dressing, and Sweet Potatoes. Next, add slices of Roasted Turkey Breast, Cranberry Relish, and finish with additional shredded cheese. Add Sweet Yeast Roll tops and press down gently. The sliders will be snug in the pan.
3. Mix the minced garlic and half the fresh parsley with melted butter and brush or drizzle over the tops of the rolls.
4. Bake for 20 minutes or until cheese is melted and the sliders are hot throughout.
5. Serve with additional sprinkling of parsley. Use a spatula to remove sliders from the pan.

Note: They can be made ahead of time and reheated if necessary.

Holiday Harvest Salad

Makes 6-8 Servings

This salad puts a festive new twist on Thanksgiving turkey leftovers. With sliced apples, dried fruit, toasted walnuts, and a delicious buttery crouton crunch, it’s a great way to satisfy holiday cravings.

Ingredients

- SALAD
  - 6 handfuls of mixed greens
  - 3 cups Cracker Barrel® Roasted Turkey Breast, pulled
  - 1 tart honeycrisp or Granny Smith apple, thinly sliced
  - 1/2 cup crumbled blue cheese
  - 1/2 cup toasted walnut pieces
  - 1/3 cup dried cranberries
  - Your favorite salad dressing, such as balsamic vinaigrette

- Croutons
  - 6 Cracker Barrel® Sweet Yeast Rolls, cubed
  - 3 Tbsp. melted butter
  - 1 Tbsp. dried Italian seasoning

How to Make

1. Preheat oven to 425°F. Toss cubed Sweet Yeast Rolls, melted butter and seasoning together gently. Bake spread out in a single layer on a sheet pan lined with parchment paper for 5-7 minutes or until golden brown and crunchy. Set aside to cool while you make the salad.
2. Add mixed greens to a large salad bowl. Top with pulled Roasted Turkey Breast, apple slices, blue cheese crumbles, walnut pieces, and dried cranberries. Serve immediately or cover loosely and chill until ready to serve.
3. Serve topped with croutons and a light drizzle of dressing.

Note: Serve with leftover Cornbread Dressing alongside, if desired.
Ingredients

- 3 cups Cracker Barrel® Roasted Turkey Breast, pulled
- 3 ribs celery, 3/8” bias cut
- 1/2 cup onion, 1/2” rough chop or diced
- 3 Tbsp. olive oil
- 3 Tbsp. basil pesto divided
- 3 quarts chicken broth
- 1 can stewed tomatoes
- 2 cups Cracker Barrel® prepared Carrots, 3/8” bias cut
- 1 cup Cracker Barrel® prepared Corn
- 1 cup Cracker Barrel® prepared Green Beans
- 1 package of tortellini (refrigerated)
- 1 baguette, cut into 6 pieces

Makes 6 Generous Bowls

Warm up your holiday season with a homestyle soup made with all the goodness of your Roasted Turkey Breast and country-style sides.

How to Make

1. Preheat oven to 325°F.
2. Combine olive oil, chopped celery and onion, 1 Tbsp. of pesto, and chicken broth in an 8-quart saucepot. Cover with lid and sweat ingredients over medium heat until onions are translucent.
3. Remove lid, add stewed tomatoes, and reduce liquid by half.
4. Add Roasted Turkey Breast, Carrots, Corn, and Green Beans and bring to a simmer.
5. Add tortellini and simmer until done (approximately 7 minutes). Add remaining 2 Tbsp. basil pesto to desired taste.
6. Place Baguette Slices into oven. Bake until crispy and hot (approximately 6-8 minutes).

NOTE: Fresh carrots, green beans, and corn can be substituted for Cracker Barrel® country sides.
If substituting fresh vegetables, add during step 2.
Cracker Barrel® wants to help you celebrate Thanksgiving surrounded by all the comforts of home, with heartfelt recipes that have brought loved ones to the table for generations. We hope you have a wonderful holiday and be sure to share your favorite recipes and Thanksgiving moments with #CrackerBarrelMoment.