

WOODSTOCK FARMERS' MARKET THANKSGIVING HEATING INSTRUCTIONS

Below are some of our heating instructions for our Thanksgiving catering items. Please don't hesitate to call if you have any questions.

Turkey Slices

Place in oven safe pan and add a touch of water or chicken stock to the bottom of the pan to keep turkey moist. Cover with foil and heat in an oven at 350 degrees until just heated through, about 15 minutes.

Whole Acorn Squash

Place in an oven-safe pan and cover with foil. Bake at 350 degrees until heated through, about 25 - 35 minutes.

Stuffing

Add a touch of butter. Heat, covered in an oven- safe pan, at 350 degrees until heated through, 25 - 30 minutes. Stir halfway through.

Mashed Potatoes

Add a touch of butter & cream. Heat, covered in an oven- safe pan, at 350 degrees until heated through, 25 - 30 minutes. Stir halfway through.

Butternut Puree

Add a touch of butter & cream. Heat, covered in an oven- safe pan, at 350 degrees until heated through, 25 - 30 minutes. Stir halfway through.

Candied Sweet Potatoes

Add a touch of butter & water. Heat, covered in an oven- safe pan at 350 degrees until heated through, 10 - 25 minutes.

Harvest Grains

Good hot or cold! If serving hot, heat covered in an oven- safe pan at 350 degrees for 15 - 20 minutes.

Roasted Fall Veggies

Add a touch of oil. Heat, covered in an oven- safe pan, at 350 degrees until heated through, 15 - 25 minutes. Stir halfway through.

Gravy

Warm in a saucepan over medium - low heat, stir frequently.

Mini Crab Cakes

Bake at 375 degrees with foil until heated through. About 10-15 minutes.

Crab Artichoke Dip & Onion Dip

Preheat oven to 400 degrees. Remove plastic lid and place frozen container on cookie sheet. Heat 20-25 minutes, until bubbling.

Baked Brie

Bake on a cookie sheet at 350 until pastry is golden (about 15-20 minutes). Allow to sit 5-10 minutes before cutting. Serve hot.

Kale Salad

Dress 40 minutes before serving.