Chef Brian's Thanksgiving Cooking Instructions



Thank you so much for trusting us to be part of your Thanksgiving celebration. Rest assured that everything has been prepared with your maximum enjoyment and safety in mind. It will take you just about 3 hours to prepare everything correctly but it is really as simple as putting it in the oven and trust me, it will be worth it. Without further ado, let's get to it. Shall we?

We are going to cook these dishes in stages in order to maximize your time. Should you choose to time your cooking differently, no biggie. Just follow the individual directions.

Step 1: Gobble Gobble

Your turkey has been brined, stuffed with aromatics, trussed, seasoned and injected with butter already. The body cavity and the neck have been skewered in order to keep the veggies and herbs inside. You'll want to remove these skewers after cooking and before serving.

You can tackle the cooking either of 2 ways. I personally prefer to turn the turkey breast side down to begin with but you can certainly cook it as is. Here's how to cook it.

Breast side down — turn your turkey over and place it in a 350F oven uncovered. The general rule of thumb is 13 minutes per pound but your oven may vary. The thermometer will take care of this issue. The turkey will probably take 2.5 hours to fully cook. Cook it breast side down for about an hour and a half. After that, flip it over. It will already be basted from sitting in the juices so just let it continue to cook for about another 45 minutes to an hour.

Pull the bird when the breast reaches 155F and the legs and thighs read 160. Allow it to rest for 20-25 minutes before carving. Remember to remove the skewers.

Straight up - Place your turkey in a 350F oven uncovered. The general rule of thumb is 13 minutes per pound but your oven may vary. The thermometer will take care of this issue. The turkey will probably take 2.5 hours to fully cook. Cook it for about an hour and a half. Baste it with the drippings on the bottom of the pan and let it continue to cook for about another 45 minutes to an hour. Pull the bird when the breast reaches 155F and the legs and thighs read 160. Allow it to rest for 20-25 minutes before carving. Remember to remove the skewers.

Step 2: Carbs, Carbs, Carbs

I'm kidding. This is super healthy. It has broccoli. Right? All of these sides can be prepared at the same temperature and for the same amount of time. After you've cooked your bird for an hour and a half, place the three sides in the oven still covered in foil. Cook them for 45 minutes, drop the oven dial to 325F, uncover them and finish in the oven for an additional 30 minutes. Pull them out and allow them to rest with the turkey.

**Mashed potatoes — when all of the sides come out of the oven, take a look at those potatoes. There's a heck of a lot of butter on top. That's what we want. Use a spoon to add the included green onions if you'd like and stir, stir, stir. The potatoes will totally absorb the butter and you'll be happier for it.

ChefInstruction Video

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Step 3: Stop and Smell the Flours

Man, fresh baked bread smells heavenly. Let's finish this feast off in style. As soon as your sides come out, uncover your proofed rolls and pop them in the oven for just about 20 minutes. You should be able cleanly pull them apart when properly finished and they will be nice and golden brown. Place the included butter rosettes on a plate and allow them to come to spreadable room temperature. Make sure that you don't set them near the oven or stove. You want it soft and not melted.

***On a side note, this is the time to heat your cranberry sauce, and gravy on the stove.

At this point, your turkey is rested, your sides are rested and your bread is ready to rock. Carve up that turkey and dig in!!!!!!!

Extra, Extra, Read All About 'Em:

If you brought home the extras, here's the scoop. Again, these are really, really easy.

Crab Imperial — just uncover it and place it in the oven at 350F for 12 minutes. The bread included is fully cooked but is great when served piping hot. Go ahead and toss that in with the Imperial. That's it. Easy-peazy.

Lobster Bisque – heat until boiling on the stove. Place the horseradish-goat cheese in the bottom of your bowl along with the lobster. Pour the boiling soup over the top and serve.

Leftovers are a huge part of the Thanksgiving experience. We've included a loaf of classic, Texas toast style white bread for Thanksgiving sandwiches.

- Toast each slice of bread and spread a little amount of butter across the inside of each slice.
- Spread 2 heaping spoonfuls of room temperature or warm stuffing across the bottom slice.
- Spread 1 spoonful of chilled cranberry sauce across the stuffing.
- Fan a large amount of thinly sliced turkey over the cranberry sauce.
- Spread 1 spoonful of gravy of the turkey. Mix 2 spoonfuls of broccoli casserole with 1 spoonful of mashed potatoes and spread it across the inside of the top slice of the bread.
- Close it up and push down lightly.
- Eat and repeat.

Add-on leftovers can be fun too. That crab imperial can be cooled, scooped and makes a mean crab cake. Simply heat it in a sauté pan until golden brown on both sides. If you took home lobster bisque as well, heat that in a pan while the crab cake is cooking and beat in a tiny bit of butter. Use it as a sauce for the crab cake.

Happy Thanksgiving Gathering,

Chef Brian Wubbena

Director of Culinary