

INSTRUCTIONS
for a **HAPPY**
THANKSGIVING

from
MESSINA SOCIAL CLUB
and BLACK CACTUS

Step One **THE FOOD**

HERB-BRINED TURKEY BREAST
and **CONFIT TURKEY LEG**

Preheat oven to 350 degrees.

Remove from bag & pat dry. Season with salt and pepper, if desired.

2 TO 3 SERVINGS: Roast 20 minutes, or until skin is golden brown.

4 TO 6 SERVINGS: Roast 30 minutes, or until skin is golden brown.

NOTE: We use a sous vide method, which retains the juices of the turkey, and sometimes leads to a pinkish interior, even after your roasting. As is, the turkey is cooked through and ready to eat straight from the bag, should you wish.

CLASSIC SAGE GRAVY

Pour gravy into saucepan.

Heat on low until warm.

ROASTED GARLIC MASHED POTATOES

Bring a large pot of water to a rolling boil.

Submerge the bag of potatoes in water for 6-8 minutes.

Cut open the bag, and serve.

SEASONAL ROOT VEGETABLE STUFFING

Preheat oven to 350 degrees.

Place stuffing in oven with lid on, and cook for 5 minutes.

Remove the lid and cook for another 10 minutes, or until golden brown.

CHARRED BRUSSELS SPROUTS
and **SMOKED BUTTERSCOTCH SWEET POTATOES**
and **POBLANO BLUE CRAB DIP**

Preheat oven to 350 degrees.

Cook with lid off for 10-15 minutes, or until hot.

TRUFFLED MAC & CHEESE

Preheat oven to 350 degrees.

Place in oven with lid on, and cook for 15 minutes.

Remove lid and cook for another 15 minutes, or until golden brown.

CARDAMOM CRANBERRY RELISH
and **DULCE DE LECHE PUMPKIN PIE**

Leave out at room temperature, and serve.

Step Two **GIVE THANKS**

FROM THE BOTTOM OF OUR HEARTS

Year after year, we are honored to be a part of your holiday. It never ceases to amaze us, the way food brings us all together. We are so incredibly thankful for the support you've shown – both as a patron, and as a part of our community – and we wish you the most wonderful Thanksgiving. Enjoy.

Oven temperatures vary, so keep an eye out while you're cooking, and know that your food might need a few minutes less or more to heat thoroughly.