

SIDES & PIES

HEATING & PREPARATION
Instructions from the chef

MAPLE-GLAZED SPICED YAMS

Reheat in 300°F oven for approximately
20-25 minutes until hot.

ROASTED GARLIC MASHED POTATOES

Reheat in 300°F oven for approximately
15-20 minutes until hot.

KALE SALAD

Combine ingredients in bowl with cider vinaigrette
and a dash of salt and fresh ground pepper.

BRUSSEL SPROUT GRATIN

Reheat in 300°F oven for approximately
20-25 minutes until hot.

TRADITIONAL SAUSAGE STUFFING

Reheat in 300°F oven for approximately 20-25
minutes until hot.

MUSHROOM, LEEK AND WALNUT

STUFFING

Reheat in 300°F oven for approximately 20-25 minutes
until hot.

BUTTERMILK & HERB BISCUITS

Reheat in 300°F oven for 5 minutes.

PUMPKIN PIE

Keep refrigerated until 1 hour before serving.

MAPLE PECAN PIE

Can be served at room temperature or warm. For
room temperature set out 1 hour before serving. To
serve warm reheat for 10 minutes at 325°F

LOCAL APPLE PIE

Keep refrigerated until 1 hour before serving.
Reheat: 10 mins at 325°F



FOOD & WINE

made with
**INTEGRITY,
SKILL *and* PRIDE**



We strive to offer food that
nourishes our customers with
the best possible ingredients,
while supporting local and
mindful businesses, small
scale farms, and ethical
meat operations.

THIS MENU SOURCED FROM:

Goffle Road Poultry Farm | Hidden Camp
Farm | Roaming Acres | Slope Farms
Wrighteous Organics | Jasper Hill Farm
Milton Creamery | Vermont Creamery
Cypress Grove & more

THANKSGIVING HOURS:

ANNEX: 8AM-1PM

PROVISIONS: 8AM-2PM

WINE & SPIRITS: 10AM-3PM

The GREENE GRAPE

THANKSGIVING
2018

COOKING & REHEATING TIPS



QUESTIONS? VISIT:

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COOKING TIPS

TURKEY, WHEY-BRINED TURKEY, AND CAPON

Pat dry with paper towels. Let stand for 2 hours at room temperature. Tuck the wing tips under the body of the bird, and place breast-side-up in a roasting pan. Season inside of bird. Preheat oven to 325°F with rack in lower third. Roast 45 minutes, then lower oven temperature to 325°F. Baste every 30 minutes, which should be done out of the oven. Insert an instant-read thermometer into the thickest part of the thigh, avoiding the bone. When the temperature reaches 155°F, the bird is ready. The FDA suggests a minimum internal temperature of 165°F should be reached for safety. Let stand for 20 minutes before carving.

THE WHEY WE LIKE IT!

Whey brined turkeys should be left uncovered in your fridge to air chill. For overall crispiness, the drier the skin, the better.

ROASTED MEATS

MAPLE-GLAZED ROAST TURKEY BREAST

Reheat in 300°F oven for approximately 20-25 min., until hot.

WHOLE ROTISSERIE TURKEY

Carved bird: Reheat at 300°F, covered 20 min.

Whole bird: Reheat covered in 300°F, covered for 30 min. Rest for 10 min., carve.

DUCK

Allow duck to come to room temperature and pat dry with paper towels. Score skin of breast with paring knife to facilitate the release of fat. Be careful not to cut all the way through skin into flesh. Preheat oven to 450°F with rack in lower third. Place breast side up, on rack in pan. Roast for 40 minutes then turn duck, breast side down, on rack. Roast for 60 minutes at 325°F. Flip duck, breast side up, and roast until thermometer in thigh registers 155°F. Let stand for 15 minutes before carving.

The FDA suggests a minimum internal temperature of 165°F should be reached for safety.

BRINED HAM

Preheat the oven to 500°F. Sear the ham by cooking it at 450°F for 30 minutes, then lower the oven temperature to 250°F and continue roasting until the internal temperature registers 135°F on an instant-read thermometer, about 2 hours for a whole ham. Brush with glaze twice during the last 1 ½ hours. Remove from oven, lightly cover with foil and allow the ham to rest for 30 minutes, until center of ham registers 135°F. Ham may rest longer, if necessary. Carve and serve. The FDA suggests a minimum internal temperature of 145°F should be reached for safety.

EXTRA DRY-AGED RIB ROAST

Allow roast to stand at room temperature for at least 1 hour. Preheat the oven to 450°F. Rub roast with salt and pepper. Place roast in a pan with the rib side down and fatty side up. Roast for 35 minutes. Reduce the oven temperature to 325°F and roast for 15 minutes per pound, or until a meat thermometer reaches an internal temperature of 125°F for a medium-rare center. Let rest for 20 minutes before carving.

SMOKED HAM

Our smoked hams are fully cooked and can be eaten cold right out of the fridge. If you'd like to serve hot, remove from the refrigerator two hours prior to heating and let come to room temperature. Place the ham on a rack in a roasting pan. Add ½ inch of water to the bottom of the pan and cover tightly with aluminum foil. Preheat oven to 280°F. Place your roasting pan in the oven and heat ham until warmed through, about 20 minutes per pound or when the internal temperature reaches 135°F. Apply glaze periodically during heating (every 15-20 min.). The FDA suggests a min. internal temperature of 145°F should be reached for safety.

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