

SIDES & PIES.

HEATING & PREPARATION

Instructions from the chef

SPICED YAMS WITH OAT CRUMBLE

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.

WINTER KALE SALAD

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

ROASTED BRUSSELS SPROUTS

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

TRADITIONAL SAUSAGE & SOURDOUGH STUFFING

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

MUSHROOM & LEEK VEGETARIAN STUFFING

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

BUTTERMILK & HERB BISCUITS

Reheat in 300°F oven for 5 minutes.

BROWN BUTTER PUMPKIN PIE

Keep refrigerated until 1 hour before serving.

BITTERSWEET CHOCOLATE 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

SALTED CARAMEL APPLE PIE

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



FOOD & WINE

MADE WITH

— Integrity, —
❖ Skill & 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 IS PROUDLY SOURCED FROM

Slope Farms • Goffle Road Farms
Greenane Farms • Roaming Acres Natural Farm
Royalton Farms • Grafton Village Cheese
Blue Ribbon • Tulip Tree Creamery • Eckerton Hill
Lancaster Farms • Backyard Farms
Blue Ledge Farm • The Bread Gal
...and more!

THANKSGIVING HOURS

PROVISIONS: 8AM-2PM

WINE & SPIRITS: 10AM-3PM

The GREENE GRAPE

THANKSGIVING

2020

COOKING & REHEATING TIPS



QUESTIONS? VISIT:

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COOKING TIPS

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.

ROASTED MEATS

HERB-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.

SLOW ROASTED HAM

Our slow roasted 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. The FDA suggests a minimum internal temperature of 145°F should be reached for safety.

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