

Soup Shoppe Thanksgiving Menu Heating Instructions

Harvest Bisque with Roasted Butternut, Sweet Potatoes, Apples & Toasted Pecans

Heat over low flame stirring often

Assorted Signature Crostini: Chicken, Spinach & Fontina; Sausage, Eggplant & Gorgonzola; Artichoke, Parmesan and Lemon-bake at 400 for 7-9 minutes

Mini Maryland Crab Cakes-bake at 400 10-12 minutes

Pan Roasted Turkey Gravy-Heat over low flame stirring often

Fresh Roasted Turkey-cover with foil bake at 325 30-40 minutes

Tuscan Bread Vegetable or Sausage Stuffing-cover with foil bake at 325 for 30-40

Creamy Mashed Potatoes with Fresh Cream, Butter and Sour Cream-cover with foil bake for 35-40 minutes

Candied Roasted Sweet Potatoes NY Maple Syrup Butter Cinnamon & Ginger-cover with foil bake at 325 35-40 minutes

Country Buttermilk Biscuits with Organic Raw Honey Butter-bake 350 for 4-5 minutes

Fresh Baked Pies: Harvest Moon with Apples, Pears and Berries

High Apple Pie Loaded with Fresh Apples Finished with Cinnamon

Bake at 350 for 8-10 minutes