

Cooking Schedule

Monday- Nov 13- Leigh's Refrigeration delivers walk in fridge (pick up after Nov 27)

Friday -Turkeys delivered- take out of boxes and defrost on baking sheet pans in walk in
-Potatoes delivered prior to the weekend

Monday

Rotate turkeys in walk in cooler and continue defrosting

Clean and prep kitchens and roasters

Label all borrowed equipment and supplies

Scrub and dice potatoes. Soak in buckets of water with a splash of lemon juice. Put in cooler

Dice all celery w/ food processor and bag for later to saute for stuffing

Slice onions in half to stuff in turkeys prior to cooking

Dice rest of onions w/food processor to saute for stuffing

Cube all bread for stuffing

Tuesday (Turkeys and Potatoes)

Let the turkey roasting begin!

Cook turkeys in ovens and roasters (roasters take double the time)

Make sure internal temp is heated up to at least 180 degrees

Once cooked, let cool down to de-bone

Set aside turkey stock in large stock pots to make gravy day of

After de-boned, put turkey in roasters/pans with chicken bouillon and water to keep moist

Only fill pans $\frac{3}{4}$ full and cover with aluminum foil

Boil and mash potatoes. Add milk and butter. Put in roaster/pans for reheating

Wednesday (Turkeys, Green Bean Casserole, Sweet Potatoes, Stuffing)

Finish turkeys

Assemble green bean casserole in roasters/pans

Assemble sweet potatoes in roasters/pans

Make stuffing and load into roasters/pans

Set up sanctuary and family gathering space

Pizza party for volunteers

Thursday (Corn, Gravy)

Make gravy from leftover stock

Heat up corn in stock pots/roasters

Heat everything up to temp for serving!

Recipes

Turkey (40 turkey sized roaster bags + turkey roasting pans)

- 1 Onion- cut in half and insert in turkey
- Olive Oil- glaze outside of turkey
- Poultry Seasoning- sprinkle all over outside
- Cook the turkeys until inside reaches 180 degrees
- Strain Chicken stock into stock pots
- Once cooled, de-bone and separate dark and white meat and put in roasters & pans
- Chicken Bouillon- soak turkey in roasting pans and cover with aluminum foil

Potatoes (8 steam table pans)

- Potatoes- scrub and dice amount needed
- Place in buckets of water with a splash of lemon juice
- Boil and mash potatoes
- Butter- add to mashed potatoes and mix
- Milk- add to mashed potatoes and mix
- Cover and store in roasters/pans for reheating
 - Additional Milk needs to be added while reheating

Green Bean Casserole (8 steam table pans)

- 2 big cans green beans
- 2 (22.6 oz) cream of mushroom
- 1 can of milk
- Cover and store in roasting pans for heating
- 1 (24 oz) bag of fried onions (wait until Turkey Day to put on top after almost finished heating)

Sweet Potatoes (8 steam table pans)

- 3 big cans sweet potatoes
- 1/2 bag brown sugar
- Cinnamon- sprinkle all over sweet potatoes
- 1 big bag of marshmallows
- Cover and store in roasting pans for heating

Dressing (8 steam table pans)

- Dried bread- 5 loaves/ pan
- Butter- slice 2 sticks and scatter over top
- 1 C- diced Onion (20)
- 1 C- diced Celery (12)
- Sprinkle with garlic powder and rosemary
- Chicken Bouillon- soak in roasting pans and cover

Canned Corn (giant pots on stove)

- 3 big cans corn- drain most of the water and put in stock pot

Gravy (giant pots on stove)

- Leftover Turkey Stock or Chicken Bouillon
- Mix flour and hot water to thicken gravy
- Stir continuously
- Might have to strain if it gets lumpy

Pumpkin Pies

- Cut into 12 slices

Drinks (5-5 gallon coolers & 4 pitches)

- Tea (5 gallon cooler)
- Lemonade (5 gallon cooler)
- Water (5 gallon cooler)
- Coffee (air pot warmers)

Delivery Containers

- Mix of light and dark turkey
- Potatoes
- Gravy
- Corn
- Pumpkin Pie (no cool whip)
- Dinner Roll
- Butter Packet
- No silverware

Helpful Reminders

- Store raw meat on the bottom, uncooked foods above, and cooked foods on top shelves
- Only fill roasters and pans $\frac{3}{4}$ full
- Pies are okay at room temp & need to be cut into 12 slices
- Delivered pies don't get cool whip
- Every outlet in 1C kitchen has its own breaker
- Coffee takes 20 mins to fill large warmers
- Water coolers are 5 gallons
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- Cook turkeys at 350°F
- Rotate every 1-1.5 hrs
- Convection oven will cook quickest (2-3 hrs)
- Oven will take about 4 hrs
- Roasters will take 6-8 hrs
- How to cool convection ovens- set to cool setting, put fan on low and crack doors for 20-30 mins. Then shut off and close doors.