



INSTRUCTIONS

[**Total Preparation Time:** 1 hour 10 minutes]

- 1)** Preheat the oven to 375°F.
Also, pull the Vermont Butter out to sit at room temperature so it will be soft to spread for service.
- 2)** Remove the lid from the Cauliflower Gratin and place into the oven for **10 minutes**.
- 3)** Once 10 minutes is up, place the Potato Puree, Truffled Creamed Corn, Penne alla Vodka, and Bread Pudding into the oven as well, with the lids on, and continue to cook everything for **25 minutes**.
- 4)** After the 25 minutes is up, very carefully remove the Penne alla Vodka from the oven. Carefully remove the lid, then place the Penne alla Vodka back into the oven, uncovered. Also, at this point add the Glazed Baby Carrots and Marinated Artichokes into the oven and continue to cook everything for **15 more minutes**.
- 5)** Meanwhile, at this point, while everything is cooking, slowly start heating up the Butternut Squash Soup. Heat in a saucepan over medium-low heat. Stir occasionally using a spatula. Heat to desired temperature.
- 6)** After the 15 minutes is up, unwrap the Baguette and place it into the oven with everything else, continue to cook for **10 more minutes**.
- 7)** After the 10 minutes is up, very carefully remove all items from the oven. Let everything rest for **5-10 minutes** before serving.

Happy Thanksgiving, & thank you for your support.
We hope you love everything as much as we do!

*Appliances vary. Adjust reheating times as needed.