



Thanksgiving **HEAT & SERVE MEALS**

EASY-TO-FOLLOW HEATING INSTRUCTIONS

From your oven to table in around 2 hours.



THANK YOU

With guests as wonderful as you, it's easy to feel gratitude. Especially when you're trusting us with guests of your own. Because when we're not having you at our table, it's an honor to be at yours.

**HAPPY THANKSGIVING
FROM ALL OF US AT
CRACKER BARREL.**

TABLE OF CONTENTS

TURKEY FEAST

Serves 8-10



See **gold** color-coded margins (pages 4-7) for heating instructions.

TURKEY FAMILY DINNER

Serves 4-6



See **orange** color-coded margins (pages 8-11) for heating instructions.

HAVE LEFTOVERS?

We have some delicious recipe ideas on pages 12-15.

TURKEY FEAST HEATING INSTRUCTIONS

Serves 8-10

Serve within 72 hours of pick-up.

TIMING TIPS (Be sure to refrigerate until ready to prepare.)

1. Preheat your oven to 400°F. Begin cooking turkey breasts in an oven-safe pan.
2. Transfer sides to oven-safe dishes or bake in provided foil pans, and begin cooking.
3. While your turkey breasts and oven sides are baking, cook your stovetop sides and begin heating the turkey gravy.
4. As your items finish cooking, cover each dish tightly with aluminum foil to retain heat.
5. Warm the sweet yeast rolls last.



Roasted Turkey Breasts

Preheat your oven to 400°F. Remove turkey breasts from plastic and place in an oven-safe pan. Cover the pan tightly with aluminum foil and place into the oven. Bake for 60 minutes. After 60 minutes, remove aluminum foil and bake for 10 minutes, or until each turkey breast reaches an internal temperature of 165°F.

OVEN SIDES

Please read before reheating: Keep food refrigerated until ready to reheat. Bake in provided foil pans or place in an oven-safe dish. For food safety, reheat all sides to an internal temperature of 165°F.

Cornbread Dressing

Preheat your oven to 400°F. Place both pans into an oven-safe dish or use provided foil pans. Bake dish uncovered for 40–50 minutes. Decrease baking time by 10 minutes if baking in foil pans.



Hashbrown Casserole

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in provided foil pans. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pans.



Loaded Hashbrown Casserole

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in provided foil pans. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pans. Remove casserole from oven and spread shredded cheese and bacon pieces evenly across the top. Place dish back into the oven and bake for an additional 5 minutes or until cheese has melted.



Sweet Potato Casserole

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in foil pans. Bake dish uncovered for 35–45 minutes. Decrease baking time by 10 minutes if baking in foil pans. Contains pecans.



Mac & Cheese

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in foil pans. Bake dish uncovered for 50–60 minutes. Decrease baking time by 10 minutes if baking in foil pans.



Continued on next page ➡



Fried Cinnamon Apples

Preheat your oven to 400°F. Place both pans into an oven-safe dish and put into the oven or bake in provided foil pans. Bake dish uncovered for 30–40 minutes. Decrease baking time by 10 minutes if baking in foil pans. Gently stir fried apples before serving.

Broccoli Cheese Casserole

Preheat your oven to 400°F. Place both pans in an oven-safe dish or use provided foil pans. Evenly spread the cracker crumb topping on top of the casserole and put into the oven. Bake dish uncovered for 30 minutes. Decrease baking time by 10 minutes if backing in foil pans.



STOVETOP SIDES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.



Country Green Beans

Pour green beans and seasoning into a medium saucepot. Turn the heat on medium-high. When the green beans begin to simmer, cover with a lid and reduce heat to medium. Cook for 25 minutes, stirring occasionally.

Sweet Whole Baby Carrots

Pour carrots, seasoning and 2 cups of water into a medium saucepot. Turn the heat on high and bring to a boil. Cover with a lid and reduce the heat to medium. Cook for 20 minutes.



Turkey Gravy

Pour turkey gravy into a saucepot. Turn the heat to medium-high and bring to a boil, reduce to a simmer, and hold warm. For 3 cups of turkey gravy, cook for approximately 10 minutes, stirring occasionally.

Note: In the case of leftovers, food should be refrigerated as soon as possible.

FINISHING TOUCHES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.

Loaded Mashed Potatoes

Transfer mashed potatoes into a large microwave-safe dish. Heat mashed potatoes in the microwave in 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes from the microwave after each cook time to stir. After heating for 12 minutes, whisk the potatoes with a wire whisk for a fluffier texture. Warm bacon pieces in the microwave for 20 seconds, then top mashed potatoes with shredded cheese, bacon and green onions.



Mashed Potatoes

Transfer mashed potatoes into a large microwave-safe dish. Heat mashed potatoes in the microwave in 4-minute increments, for a total of 12 minutes. Carefully remove mashed potatoes after each cook time to stir. After heating for 12 minutes, whisk the potatoes with a wire whisk for a fluffier texture.

Sweet Yeast Rolls

Preheat your oven to 400°F. Remove the plastic overwrap from tray, cover loosely with aluminum foil, and place into the oven in the provided oven-safe pan. Bake at 400°F for 15 minutes.



Cranberry Relish

Our sweet cranberry relish comes ready to serve.



Merry Berry Tea

Our freshly-brewed iced tea bursting with flavors of juicy wild berries.



Pumpkin Pie

We suggest serving with fresh whipped cream.



Pecan Pie

We suggest serving with vanilla ice cream.



Serves 4-6

TURKEY FAMILY DINNER HEATING INSTRUCTIONS

Serve within 72 hours of pick-up.

TIMING TIPS (Be sure to refrigerate until ready to prepare.)

1. Preheat your oven to 400°F. Begin cooking turkey breast in an oven-safe pan.
2. Transfer sides to oven-safe dishes or bake in provided foil pans, and begin cooking.
3. While your turkey breast and oven sides are baking, cook your stovetop sides and begin heating the turkey gravy.
4. As your items finish cooking, cover each dish tightly with aluminum foil to retain heat.
5. Warm the sweet yeast rolls last.



Roasted Turkey Breast

Preheat your oven to 400°F. Remove turkey breast from plastic and place in an oven-safe pan. Cover the pan tightly with aluminum foil and place into the oven. Bake for 60 minutes. After 60 minutes, remove aluminum foil and bake for 10 minutes, or until turkey breast reaches an internal temperature of 165°F.

OVEN SIDES

Please read before reheating: Keep food refrigerated until ready to reheat. Bake in provided foil pans or place in an oven-safe dish. For food safety, reheat all sides to an internal temperature of 165°F.

Cornbread Dressing

Preheat your oven to 400°F. Place pan into an oven-safe dish or use provided foil pan. Bake dish uncovered for 40–50 minutes. Decrease baking time by 10 minutes if baking in foil pan.



Hashbrown Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 40–50 minutes. Decrease baking time by 10 minutes if baking in foil pan.



Loaded Hashbrown Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 40–50 minutes. Decrease baking time by 10 minutes if baking in foil pan. Remove casserole from oven and spread shredded cheese and bacon pieces evenly across the top. Place dish back into the oven and bake for an additional 5 minutes or until cheese has melted.



Sweet Potato Casserole

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in foil pan. Bake dish uncovered for 25–35 minutes. Decrease baking time by 10 minutes if baking in foil pan. Contains pecans.



Mac & Cheese

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in foil pan. Bake dish uncovered for 25–35 minutes. Decrease baking time by 10 minutes if baking in foil pan.

Continued on next page ➡



Fried Cinnamon Apples

Preheat your oven to 400°F. Place pan into an oven-safe dish and put into the oven or bake in provided foil pan. Bake dish uncovered for 20–30 minutes. Decrease baking time by 10 minutes if baking in foil pan. Gently stir fried apples before serving.

Broccoli Cheese Casserole

Preheat your oven to 400°F. Place pan in an oven-safe dish or use provided foil pan. Evenly spread the cracker crumb topping on top of the casserole and put into the oven. Bake dish uncovered for 30 minutes. Decrease baking time by 10 minutes if backing in foil pan.



STOVETOP SIDES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.



Country Green Beans

Pour green beans and seasoning into a medium saucepot. Turn the heat on medium-high. When the green beans begin to simmer, cover with a lid and reduce heat to medium. Cook for 25 minutes, stirring occasionally.

Sweet Whole Baby Carrots

Pour carrots, seasoning and 1.5 cups of water into a medium saucepot. Turn the heat on high and bring to a boil. Cover with a lid and reduce the heat to medium. Cook for 20 minutes.



Turkey Gravy

Pour turkey gravy into a saucepot. Turn the heat to medium-high and bring to a boil, reduce to a simmer, and hold warm. For 3 cups of turkey gravy, cook for approximately 10 minutes, stirring occasionally.

FINISHING TOUCHES

Please read before reheating: For food safety, reheat all sides to an internal temperature of 165°F.

Loaded Mashed Potatoes

Transfer mashed potatoes into a large microwave-safe dish. Heat mashed potatoes in the microwave in 3-minute increments, for a total of 6–9 minutes. Carefully remove mashed potatoes from the microwave after each cook time to stir. After heating for 6–9 minutes, whisk the potatoes with a wire whisk for a fluffier texture. Warm bacon pieces in the microwave for 20 seconds, then top mashed potatoes with shredded cheese, bacon and green onions.



Mashed Potatoes

Transfer mashed potatoes into a large microwave-safe dish. Heat mashed potatoes in the microwave in 3-minute increments, for a total of 6–9 minutes. Carefully remove mashed potatoes after each cook time to stir. After heating for 6–9 minutes, whisk the potatoes with a wire whisk for a fluffier texture.

Sweet Yeast Rolls

Preheat your oven to 400°F. Remove the plastic overwrap from tray, cover loosely with aluminum foil, and place into the oven in the provided oven-safe pan. Bake at 400°F for 15 minutes.



Cranberry Relish

Our sweet cranberry relish comes ready to serve.

Merry Berry Tea

Our freshly-brewed iced tea bursting with flavors of juicy wild berries.



Note: In the case of leftovers, food should be refrigerated as soon as possible.

LEFTOVERS YOU'LL LOVE

Recipes for more great meals

Transform your leftovers with these easy homestyle recipes

MAKES
6-8
WAFFLES



DRESSING BRUNCH WAFFLES

WHAT YOU NEED:

- 8 cups dressing
- 5 eggs
- 2 cups shredded white cheddar cheese
- 1/2 cup cranberry sauce
- 1 cup maple syrup or your favorite pancake syrup
- Butter pats for serving waffles
- **Optional:** Chopped pecans, fresh apple slices

DIRECTIONS:

1. In a large bowl, mix together the dressing, eggs & shredded cheddar cheese until well blended to make a thick batter. If the mixture seems too dry, add a bit of chicken broth or water.
2. Preheat waffle iron. If needed, spray waffle iron with cooking spray. Scoop batter onto the waffle iron and spread out to edges. Cook until dark golden brown and crisp. As you cook waffles, place finished waffles on a sheet pan in a warm oven. Repeat until all batter is used.
3. Mix together the cranberry sauce and maple/or pancake syrup until well blended.
4. Serve hot savory waffles topped with butter pats and cranberry-maple syrup.
5. Optional: garnish with chopped pecans or fresh apple slices.



CHEESE & EGG FRITTATA with Dressing Crust

WHAT YOU NEED:

- 2-3 cups cold dressing
- 8 eggs
- 1/2 cup whole milk or half & half
- 1/2 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 cup cooked and crumbled sausage (or diced ham)
- 1/2 cup slivered red bell pepper (divided)
- Salt & black pepper to taste
- **Optional:** chopped chives or green onions for garnish

DIRECTIONS:

1. Preheat oven to 375°F.
2. Butter a 10-inch cast iron skillet (or other oven-safe skillet) on the bottom and up sides. Using fingers press the dressing into the bottom and up the sides to form a crust. Sprinkle cheddar cheese over dressing crust and bake for 12-15 minutes. Remove from oven. Set aside.
3. In a large bowl whisk together the eggs and milk until fluffy. Stir in the Monterey Jack cheese, cooked sausage, half of the red bell pepper slivers, and salt and pepper.
4. Gently pour egg mixture over the baked dressing crust. Add the remaining red bell pepper slivers on top. Bake for 30-40 minutes or until the center is puffy and frittata is set in the middle. Cool for 10 minutes. Cut and serve.
5. Optional: Garnish with chopped chives or green onions.

Note: Can use diced leftover ham or turkey as a substitute for pork sausage.

MAKES
6-8
SERVINGS



TURKEY NOODLE SOUP

WHAT YOU NEED:

- 6 cups chunked or pulled turkey breast
- 2 cups chopped celery
- 10 cups chicken broth
- 3 Tbsp. olive oil
- 1 cup diced onion
- 12 oz. wide egg noodles, cooked al dente (do not overcook)
- 2 cups chopped carrots
- 1 tsp. minced garlic
- **Optional:** fresh parsley or celery tops for garnish
- 2 tsp. thyme leaves
- Salt and black pepper

DIRECTIONS:

1. Heat olive oil in a large pot over medium high heat. Add in the carrots, celery, and onions. Cook for approximately 5 minutes, stirring with a wooden spoon.
2. Add the garlic and stir again another minute or two. Sprinkle in thyme, salt and black pepper.
3. Add broth to the pot along with the turkey and stir to mix all. Bring to a low boil and let simmer until vegetables are softened, not mushy.
4. Gently stir in cooked noodles. Taste and adjust seasonings.
5. Serve bowls of soup with chopped parsley or celery as garnish, if desired.
6. Serve with a warm crusty baguette, corn muffins, or croutons.

MAKES
8-10
SERVINGS



MAKES
9
BARS

CRANBERRY SAUCE BARS

WHAT YOU NEED:

- 1 1/4 cups all-purpose flour
- Pinch of salt
- 1/2 cup brown sugar
- 1 stick cold butter, cut into cubes
- 1 1/2 cups cranberry sauce
- 1/3 cup all-purpose flour
- 1/3 cup sugar
- **Streusel Topping:**
- 1/2 stick cold butter, cut into cubes
- 1 tsp. vanilla extract
- 1/2 cup rolled oats (not quick cooking)
- 1/2 tsp. cinnamon

DIRECTIONS:

1. Preheat oven to 350°F. Spray a 9x9 inch baking pan with cooking spray (for thicker bars use an 8x8 inch pan) and line with parchment paper cut to hang over the pan edges for easy removal after bars bake.
2. In a food processor blend the flour, 1 stick cold butter (cubed), sugar, vanilla & salt until well mixed. Firmly press mixture into the bottom of the baking pan using a spatula, or bottom of a glass or jar, to compact the flour mixture into a crust.
3. Dollop and carefully spread the cranberry sauce over the crust layer.
4. For streusel topping, process together the rolled oats, brown sugar, flour, 1/2 stick cold butter (cubed), and cinnamon. Sprinkle over the cranberry sauce layer.
5. Bake for 35-40 minutes or until the top is golden brown. Let bars cool in pan completely, then cut into squares.

HOLIDAYS ARE COMING UP

serve up something good

HOLIDAY MEALS

Pick-up 12/21 - 12/28



► Holiday Ham Feast



Holiday Ham Feast

Serves 8-10

Holiday Ham Family Dinner

Serves 4-6



Holiday Prime Rib Family Dinner

Serves 4-6

Pre-order now & get a FREE DIGITAL BONUS CARD

Schedule your holiday meal pick-up for November 24-25, 2025 or December 22-23, 2025, to receive a digital bonus card. Receive a \$10 digital bonus card with purchase of a Heat & Serve Feast, or receive a \$5 digital bonus card with purchase of a Heat & Serve Family Dinner. Orders must be placed at least 24 hours before pick-up. Payment required at time of order. Serve within 72 hours of pick-up. Orders must be placed in-store or online at crackerbarrel.com. Bonus card valid 1/1/26-2/13/26. Additional restrictions apply. See crackerbarrel.com for terms and conditions.