

# *Thanksgiving Heat n' Serve Meals*

**FOR ANY SIZE GATHERING**

From your oven to table in 2 hours.



**EASY-TO-FOLLOW HEATING INSTRUCTIONS  
TO SAVOR YOUR THANKSGIVING MEAL.**





# *Thank You*

**FOR MAKING CRACKER BARREL PART OF YOUR THANKSGIVING.**

Cracker Barrel® wants to help you celebrate Thanksgiving surrounded by all the comforts of home, with heartfelt recipes that have brought loved ones to the table for generations. We hope you have a wonderful holiday and be sure to share your favorite recipes and moments with **#CrackerBarrelMoment**.

*Come on Home*  
— **FOR THE** —  
*Holidays*





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## *Thanksgiving Heat n' Serve* **FEAST**

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Pages are color-coded with a **gold** margin.

*Serves*  
**8-10**



## *New Thanksgiving Heat n' Serve* **FAMILY DINNER**

See pages 8-11 for heating instructions.  
Pages are color-coded with an **orange** margin.

*Serves*  
**4-6**



## *Leftovers?* **COOK UP SOMETHING SPECIAL**

See delicious recipes on pages 12-15

# Heating Directions for Thanksgiving Heat n' Serve Feast

## FOLLOW FOR A WARM AND FLAVORFUL HOLIDAY

Serve within 72 hours of pick-up.

Serves  
8-10

**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 or pans.
2. Transfer sides to oven safe dishes 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 your 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 or pans. 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 Breasts reach an internal temperature of 165°F.



## Oven Sides

**Please read before reheating:** Keep food refrigerated until ready to reheat.

Remove each side from container and place in an oven safe dish.

For food safety, reheat all sides to an internal temperature of 165°F.



### Hashbrown CASSEROLE

Preheat your oven to 400°F. Place side in an oven-safe dish and put into the oven. Bake dish uncovered for 50-60 minutes.

### Cornbread DRESSING

Preheat your oven to 400°F. In a separate bowl, gently mix the dry Cornbread Dressing with one quart of chicken broth.

Add the moistened Cornbread Dressing back into an oven-safe dish. Bake dish uncovered for 40-50 minutes.



### Sweet Potato CASSEROLE

Preheat your oven to 400°F. Place side in an oven-safe dish and put into the oven. Bake dish uncovered for 35-45 minutes. Please note: Sweet Potato Casserole contains pecans.



### Macaroni n' Cheese

Preheat your oven to 400°F. Place side in an oven-safe dish and bake dish uncovered for 35-45 minutes.



### Fried APPLES

Preheat your oven to 400°F. Place side in an oven-safe dish and bake dish uncovered for 30-40 minutes. Gently stir Fried Apples before serving.



### Three-Cheese SQUASH CASSEROLE

Preheat your oven to 400°F. Place Squash Casserole into an oven-safe dish. Spread cracker topping evenly over the casserole and place the dish in the oven. Bake dish uncovered for 35-45 minutes.



### Loaded Hashbrown CASSEROLE

Preheat your oven to 400°F. Place side in oven-safe dish and put into the oven. Bake dish uncovered for 50-60 minutes. 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.



## 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 ½ cups of water into a medium saucepot. Turn the heat on high and bring to a boil. Cover the saucepot and reduce the heat to medium. Cook for 20 minutes.



### *Turkey* GRAVY

Pour Turkey Gravy into a saucepot. Turn heat to medium-high and bring to a boil, reduce to a low simmer and hold warm. For 4 cups of Turkey Gravy, cook for approximately 12 minutes, stirring occasionally.



### *Whole Kernel* CORN

Pour Corn, remaining seasoning, and 1 cup of water into a medium saucepot. Turn heat on high and bring to a boil. Cover the saucepot with a lid and reduce heat to medium. Cook for 5 minutes.





# Finishing Touches

## Sweet YEAST ROLLS

Allow for Sweet Yeast Rolls to thaw at room temperature (or thaw in refrigerator). Preheat your oven to 400°F. When your Sweet Yeast Rolls have thawed, 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.



## Mashed POTATOES

Place the Mashed Potatoes into a large microwave-safe dish. Heat Mashed Potatoes in the microwave in 5-minute increments, for a total of 15 minutes. Carefully remove Mashed Potatoes after each cook time to stir. After heating, whisk the potatoes with a wire whisk for a fluffier texture.

## Peach TEA

Sweeten up any celebration with this delicious blend of our signature tea and peach puree. Serve over ice.



## Pecan PIE

For a holiday twist, serve with ice cream or make it turtle with a drizzle of chocolate and caramel sauce.

## Pumpkin PIE

Serve with fresh whipped cream.



## Cranberry RELISH

Our sweet Cranberry Relish comes ready to serve.

# Heating Directions for Thanksgiving Heat n' Serve Family Dinner

## FOLLOW FOR A WARM AND FLAVORFUL HOLIDAY

Serve within 72 hours of pick-up.

*Serves*  
**4-6**

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

1. Preheat your oven to 400°F. Begin cooking Roasted Turkey Breast in an oven-safe pan.
2. Transfer sides to oven safe dishes 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 your 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. Remove each side from container and place in an oven safe dish. For food safety, reheat all sides to an internal temperature of 165°F.



### Hashbrown CASSEROLE

Preheat your oven to 400°F. Place side in an oven-safe dish and put into the oven. Bake dish uncovered for 40-50 minutes.

### Cornbread DRESSING

Preheat your oven to 400°F. In a separate bowl, gently mix the dry Cornbread Dressing with one quart of chicken broth.

Add the moistened Cornbread Dressing back into an oven-safe dish. Bake dish uncovered for 30-40 minutes.



### Sweet Potato CASSEROLE

Preheat your oven to 400°F. Place side in an oven-safe dish and put into the oven. Bake dish uncovered for 25-35 minutes. Please note: Sweet Potato Casserole contains pecans.



### Macaroni n' Cheese

Preheat your oven to 400°F. Place side in an oven-safe dish and bake dish uncovered for 25-35 minutes.



### Fried APPLES

Preheat your oven to 400°F. Place side in an oven-safe dish and bake dish uncovered for 20-30 minutes. Gently stir Fried Apples before serving.



### Three-Cheese SQUASH CASSEROLE

Preheat your oven to 400°F. Place Squash Casserole into an oven-safe dish. Spread cracker topping evenly over the casserole and place the dish in the oven. Bake dish uncovered for 25-35 minutes.



### Loaded Hashbrown CASSEROLE

Preheat your oven to 400°F. Place side in oven-safe dish and put into the oven. Bake dish uncovered for 40-50 minutes. 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.



## 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 ½ cups of water into a medium saucepot. Turn the heat on high and bring to a boil. Cover the saucepot and reduce the heat to medium. Cook for 20 minutes.

### Turkey GRAVY

Pour Turkey Gravy into a saucepot. Turn heat to medium-high and bring to a boil, reduce to a low simmer and hold warm. For 4 cups of Turkey Gravy, cook for approximately 12 minutes, stirring occasionally.



### Whole Kernel CORN

Pour Corn, remaining seasoning, and 1 cup of water into a medium saucepot. Turn heat on high and bring to a boil. Cover the saucepot with a lid and reduce heat to medium. Cook for 5 minutes.



# Finishing Touches

## Sweet YEAST ROLLS

Allow for Sweet Yeast Rolls to thaw at room temperature (or thaw in refrigerator). Preheat your oven to 400°F. When your Sweet Yeast Rolls have thawed, 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.



## Mashed POTATOES

Place the Mashed Potatoes into a large microwave-safe bowl. 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, whisk the potatoes with a wire whisk for a fluffier texture.

## Peach TEA

Sweeten any celebration with this delicious blend of our signature tea and peach puree. Serve over ice.



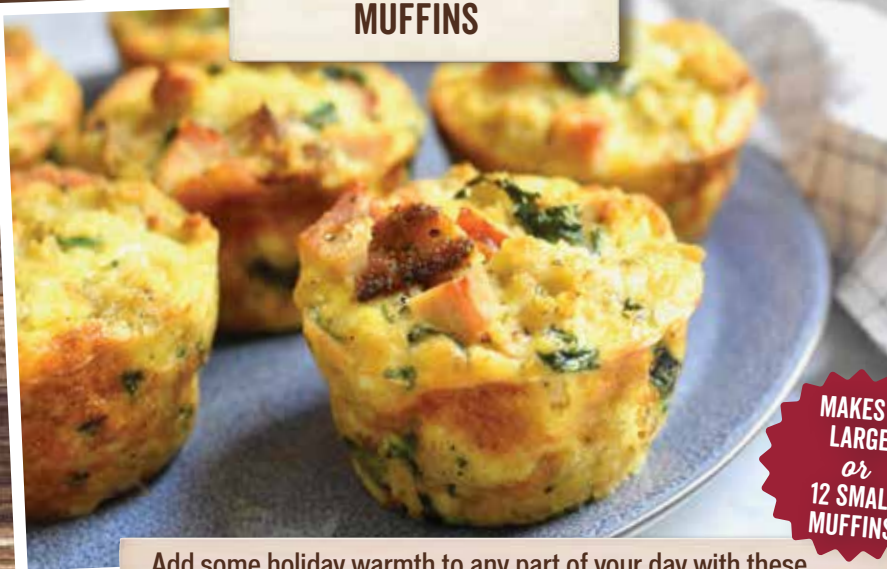
## Cranberry RELISH

Our sweet Cranberry Relish comes ready to serve.

# Savor Even More Family Meals After Thanksgiving.

ENJOY EASY, HOMESTYLE RECIPES FOR YOUR LEFTOVERS.

## Stuffin' MUFFINS



**MAKES 6  
LARGE  
or  
12 SMALL  
MUFFINS**

Add some holiday warmth to any part of your day with these fun and festive muffins. They're a great addition to any brunch.

### Ingredients

3 Tbsp. melted butter  
3 ½ cups Cracker Barrel®  
Cornbread Dressing, broken  
into small pieces  
1 ½ cups Cracker Barrel® Roasted  
Turkey Breast, cubed

9 or 10 oz. pkg. frozen chopped  
spinach, thawed and very well  
drained  
2 oz. pepper Jack cheese,  
shredded (about 1 cup)  
7 large eggs

3 Tbsp. whole milk  
salt and cracked black  
pepper for taste  
For serving/optional:  
Cracker Barrel® Cranberry  
Relish and Turkey Gravy

### How To Make

1. Preheat oven to 375°F. Brush muffin tin with melted butter, and pour any leftover butter into each space.
2. In a bowl, gently toss together the Cornbread Dressing, cubed Roasted Turkey Breast, spinach, and cheese, taking care to not break up ingredients too much. Divide mixture evenly among muffin tin, loosely packing it into each muffin cup.
3. In another bowl, whisk together the eggs, milk, salt, and pepper.
4. Pour egg mixture evenly over filling in muffin cups. Let the mixture sit approximately 5 minutes before baking.
5. Bake muffins for 25-30 minutes. Muffins are done when they appear puffy, light golden brown, and a bit crisp on top. Serve muffins hot with either a dollop of Cranberry Relish, drizzle of hot Turkey Gravy, or both. These are good for a quick brunch or lunch.



# Roasted Turkey

## SLIDERS



**MAKES  
16  
SLIDERS**

Savor holiday favorites in a whole new way. These sliders are great for family and friends, with big Thanksgiving flavor in every little bite.

### Ingredients

3 Tbsp. softened butter	1 ½ cups sweet potatoes	1/2 stick butter, melted
16 Cracker Barrel® Sweet Yeast Rolls, split	16 slices of Cracker Barrel® Roasted Turkey Breast, cut to fit rolls, about 2" by 2" squares, ¼" thick	1 tsp. minced garlic
1 cup shredded cheddar or any of your favorite cheeses	½ cup Cracker Barrel® Cranberry Relish	1 Tbsp. minced fresh parsley, divided
1 ½ cups Cracker Barrel® Cornbread Dressing		

### How TO Make

1. Preheat oven to 350°F. Smear softened butter over bottom and sides of baking pan.
2. Place the bottom halves of the Sweet Yeast rolls in the pan. Layer over each Sweet Yeast roll a small amount of shredded cheddar, Cornbread Dressing, and sweet potatoes. Next, add slices of Roasted Turkey Breast and Cranberry Relish, and finish with additional shredded cheese. Add Sweet Yeast roll tops and press down gently. The sliders will be snug in the pan.
3. Mix the minced garlic and half the fresh parsley with melted butter and brush or drizzle over the tops of the rolls.
4. Bake for 20 minutes or until cheese is melted and the sliders are hot throughout.
5. Serve with additional sprinkling of parsley. These are good hot from the oven or warm. Use a spatula to remove sliders from the pan.

**NOTE:** Serve a container of additional salad dressing alongside, if desired.

# Holiday Harvest Salad

## WITH BUTTERY CROUTONS



**MAKES  
6-8  
SERVINGS**

This salad puts a festive new twist on Thanksgiving turkey leftovers. With sliced apples, dried fruit, toasted walnuts, and a delicious buttery crouton crunch, it's a great way to satisfy holiday cravings.

### Ingredients

#### **SALAD**

- 6 handfuls of mixed greens
- 3 cups Cracker Barrel® Roasted Turkey Breast, pulled
- 1 tart Honeycrisp or Granny Smith apple, thinly sliced
- 1/2 cup crumbled blue cheese
- 1/2 cup toasted walnut pieces
- Your favorite salad dressing, such as balsamic vinaigrette

#### **CROUTONS**

- 6 Cracker Barrel® Sweet Yeast Rolls, cubed
- 3 Tbsp. melted butter
- 1 Tbsp. dried Italian seasoning

### How To Make

1. Preheat oven to 425°F. Toss cubed Sweet Yeast Rolls, melted butter, and your favorite seasoning together gently. Bake spread out in a single layer on a sheet pan lined with parchment paper for 5-7 minutes or until golden brown and crunchy. Set aside to cool while you make the salad.
2. Add mixed greens to a large salad bowl. Top with pulled Roasted Turkey Breast, apple slices, blue cheese crumbles, walnut pieces, and dried cranberries. Serve immediately or cover loosely and chill until ready to serve.
3. Serve topped with croutons and a light drizzle of dressing. Serve a container of additional Cornbread Dressing alongside if desired.



# Turkey & Vegetable

## SOUP



Warm up your holiday season with a homestyle soup made with all the goodness of your Roasted Turkey Breast and country-style sides.

**MAKES**  
**6 Generous**  
**BOWLS**

### Ingredients

- 3 cups Cracker Barrel® Roasted Turkey Breast, pulled
- 3 ribs celery, 3/8" bias cut
- 1/2 cup onion, 1/2" rough chop or diced
- 3 Tbsp. olive oil
- 3 Tbsp. basil pesto divided
- 3 quarts chicken broth
- 1 14.5 ounce can stewed tomatoes
- 2 cups Cracker Barrel® prepared Carrots, 3/8" bias cut
- 1 cup Cracker Barrel® prepared Corn
- 1 cup Cracker Barrel® prepared Green Beans
- 1 package of tortellini (refrigerated)
- 1 baguette, cut into 6 pieces

### How TO Make

1. Preheat oven to 325°F.
2. Combine chopped celery and onion, olive oil, 1 Tbsp. pesto, and chicken broth in an 8-quart saucepot. Cover with lid and sweat ingredients over medium heat until onions are translucent.
3. Remove lid, add stewed tomatoes, and reduce liquid by half.
4. Add Roasted Turkey Breast, Carrots, Corn, and Green Beans and bring to a simmer.
5. Add tortellini and simmer until done (approximately 7 minutes). Add remaining 2 Tbsp. pesto to desired taste.
6. Place baguette slices into oven. Bake until crispy and hot (approximately 6-8 minutes).

**NOTE:** Fresh carrots, green beans, and corn can be substituted for Cracker Barrel® country sides. If substituting fresh vegetables, add during step 2.

# Gather Around Homestyle Cooking FOR THE HOLIDAYS, TOO.

WITH OUR CONVENIENT HOLIDAY HEAT N' SERVE MEALS,  
YOU'LL HAVE MORE TIME TO ENJOY SHARED TRADITIONS.



## Holiday Heat n' Serve FEAST

From your oven to table in around 3 hours

Our Holiday meal is chilled and ready to heat, so you can spend more time together around the table.

SERVES  
8-10

*Order Now*  
AND GET A  
**\$10 BONUS CARD**  
with pick-up on 12/22 or 12/23.

*Order Now*  
AND GET A  
**\$5 BONUS CARD**

with pick-up on 12/22 or 12/23.

## *New* Holiday Heat n' Serve FAMILY DINNER

From your oven to table in around 3 hours

Our new meal is perfect for smaller holiday gatherings and family dinners.

SERVES  
4-6

All Holiday meal offerings are available for pickup 12/21-12/28, while supplies last. 24-Hour Notice required for orders. Payment due at time of order. Use within 72 hours after pickup.

ORDERS MUST BE PLACED IN STORE OR ONLINE AT CRACKERBARREL.COM. BONUS CARD VALID 1/1-2/28/21. ADDITIONAL RESTRICTIONS APPLY. SEE CRACKERBARREL.COM FOR TERMS AND CONDITIONS. "CRACKER BARREL OLD COUNTRY STORE" NAME AND LOGO ARE TRADEMARKS OF CBOCS PROPERTIES, INC. ©2020 CBOCS PROPERTIES, INC. 10/27/20-11/29/20 HOL21-RB-V1

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**AT CRACKERBARREL.COM**

