

**2019
Thanksgiving
Menu Coming
Soon**

THANKSGIVING SERVING SUGGESTIONS

STUFFING

- For a moist, tasty stuffing with all the "good for you" nutrition of whole grains use *Honey Whole Wheat, Oregon Herb* or *Nine Grain*.



ROLL WARMING

- Line crock pot with aluminum foil. Turn to lowest setting. Place rolls in crock (with lid on) 15 minutes before meal. Leave extra rolls in at lowest setting and enjoy warm rolls throughout your meal.
- Or, preheat oven to 325. Place rolls on cookie sheet. Warm for 7 to 10 minutes.

THANKSGIVING SEASON TABLE ACCOMPANIEMENTS

- Use a ceramic roll warmer for a lovely holiday table presentation.
- Serve pumpkin or fruit butters from *House Of Webster* to spread on rolls or toast.

BREAKFAST SUGGESTIONS

- French toast made with *Cranberry Orange* or *Pecan Swirl* or *Pumpkin Cranberry Swirl*.
- *Montana Crunch* toasted and spread with Pumpkin Butter or with leftover cranberries.

BRUNCH

- Eggs with *Green Chile Cheese* or *Red Chile Cheddar Sourdough*.

EASY FIXING LEFTOVERS

- Turkey sandwiches on *Celery Onion* stuffing bread with lettuce, tomato and green chile.
- Left over dinner rolls toasted and spread with apple butter. *Cranberry Orange* bread for a leftover turkey sandwich