

# THANKSGIVING MENU 2024



**Stuffing Breads:** *Thursday 11/21 thru Wednesday 11/27*  
*Savory Celery Onion & Southern Cornbread*

**Pumpkin Yumpkins:** *Thursday 11/21, Friday 11/22, & Sat. 11/23*

*Complete Menu For Monday, Tuesday, & Wednesday, 11/25 through 11/27*

**Scones:**

Apple Cinnamon Chip  
Lemon Blueberry

**Muffin:**

Pumpkin Pecan Streusel

**Cinnamon Rolls:**

Cinnamon Bites  
Pastry Cinnamon Rolls

**Dessert Loaf:**

Pumpkin Pecan Streusel

**Specialty Item:**

Cranberry-Apple Pull Apart  
Pumpkin Spice Coffee Cake

**PIES:** *(Pre-Paid Special Order, P/U  
Tuesday Or Wednesday Only)*

\* Sour Cream Maple Pumpkin  
\* Traditional Pecan

**Bars (Personal Size):**

Pecan Pie Bars  
Pumpkin Pie Bars  
Pumpkin Cream Cheese Bars

**Cookies:**

Chocolate-Chip, Iced Sugar

**Great Harvest  
Home-Style Breads:**

Cinnamon Twister *(Mon, Wed.)*  
Cranberry Orange  
Green Chile Cheddar Cornbread  
Green Chile Cheese  
Honey Whole Wheat  
Montana Crunch Whole Wheat  
Nine Grain Whole Wheat  
Pecan Swirl *(Tuesday)*  
Premium Honey White  
Pumpkin Cinnamon Brioche  
Red Chile Cheddar Sourdough  
Savory Celery Onion  
Southern Cornbread

**European Hearth Breads:**

French Batards & Baguettes  
New York Caraway Rye  
Rosemary Olive Oil Sourdough  
San Francisco Sourdough

**Home-Style Rolls**

Cranberry Orange  
Green Chile Cheese  
Honey Whole Wheat  
Montana Crunch  
Premium Honey White  
Rosemary Chive  
Virginia Dinner Rolls

**Hard Crust Rolls**

French  
San Francisco Sourdough

**Holiday Gluten Free Bake**  
**Sunday 11/24**

**No Gluten Free Bake**  
**On Thursday 11/28**

**Place Advance Orders by 1:00 PM, Tue. 11/26; call us @ 505 293-8277 !!**

Great Harvest Bread Co. (505) 293-8277 11200 Montgomery Blvd NE  
[www.greatharvestalbuquerque.com](http://www.greatharvestalbuquerque.com) Open 7:30AM — 6:00PM Monday 11/25 - Wednesday 11/27

**Closed for Thanksgiving Thursday 11/28 & Friday 11/29**

# THANKSGIVING SERVING SUGGESTIONS

## STUFFING

- For a moist, tasty stuffing with all the “good for you” nutrition of whole grains use *Honey Whole Wheat*, 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 *Stonewall Kitchen* and whipped honeys from *Honeyville* to spread on rolls or toast.

## BREAKFAST SUGGESTIONS

- French toast made with *Cranberry Orange*, *Cinnamon Twister*, or *Pecan 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